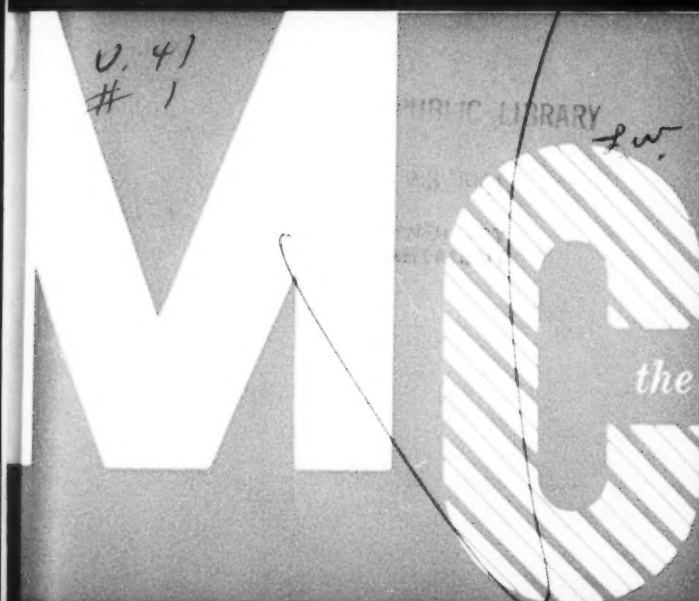


January / 1961

- *The Laura Secord story*
- *Color additives*
- *Development of the coating machine*
- *Weekend Special:
Peanut Brittle*



the Manufacturing Confectioner

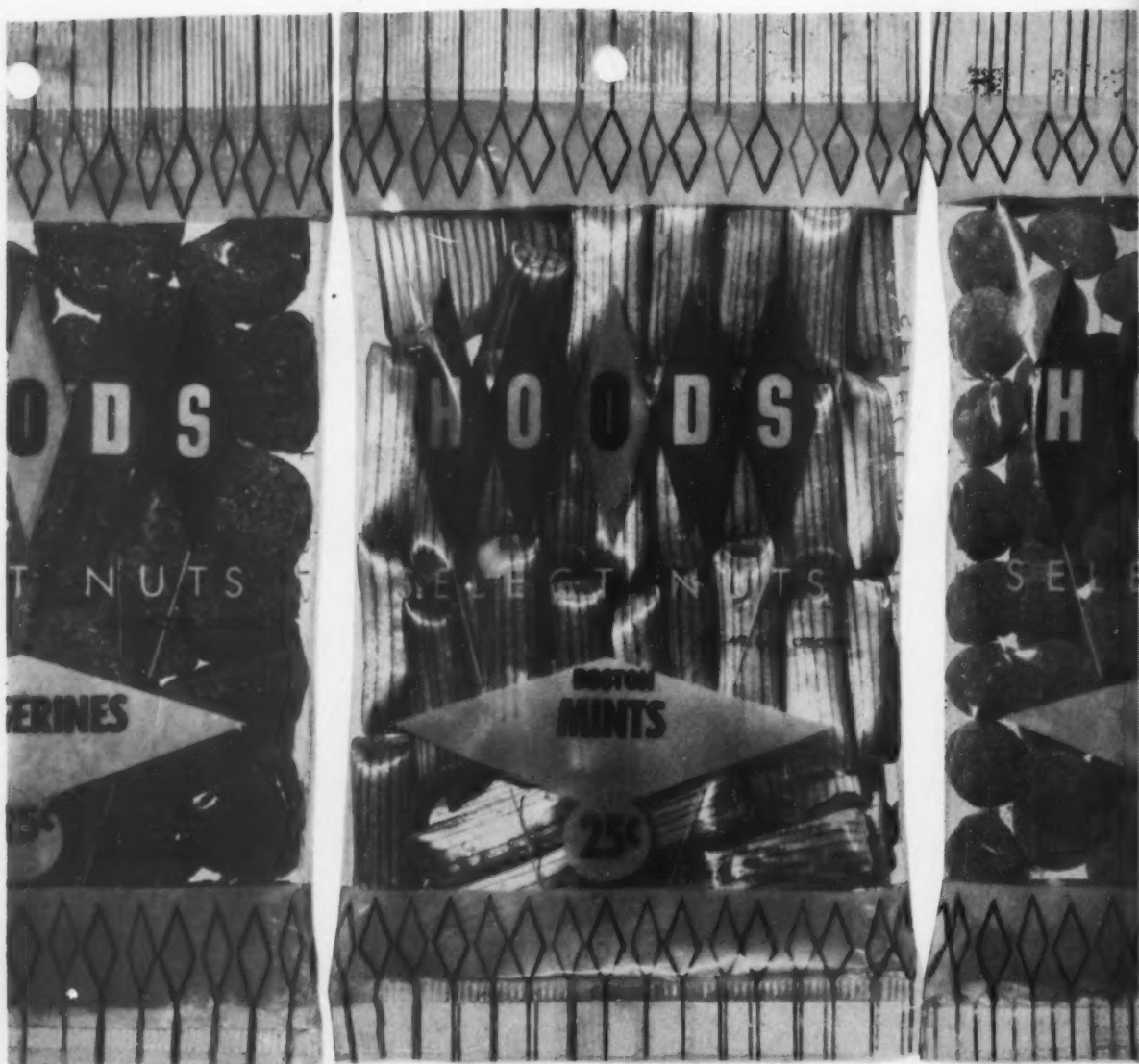
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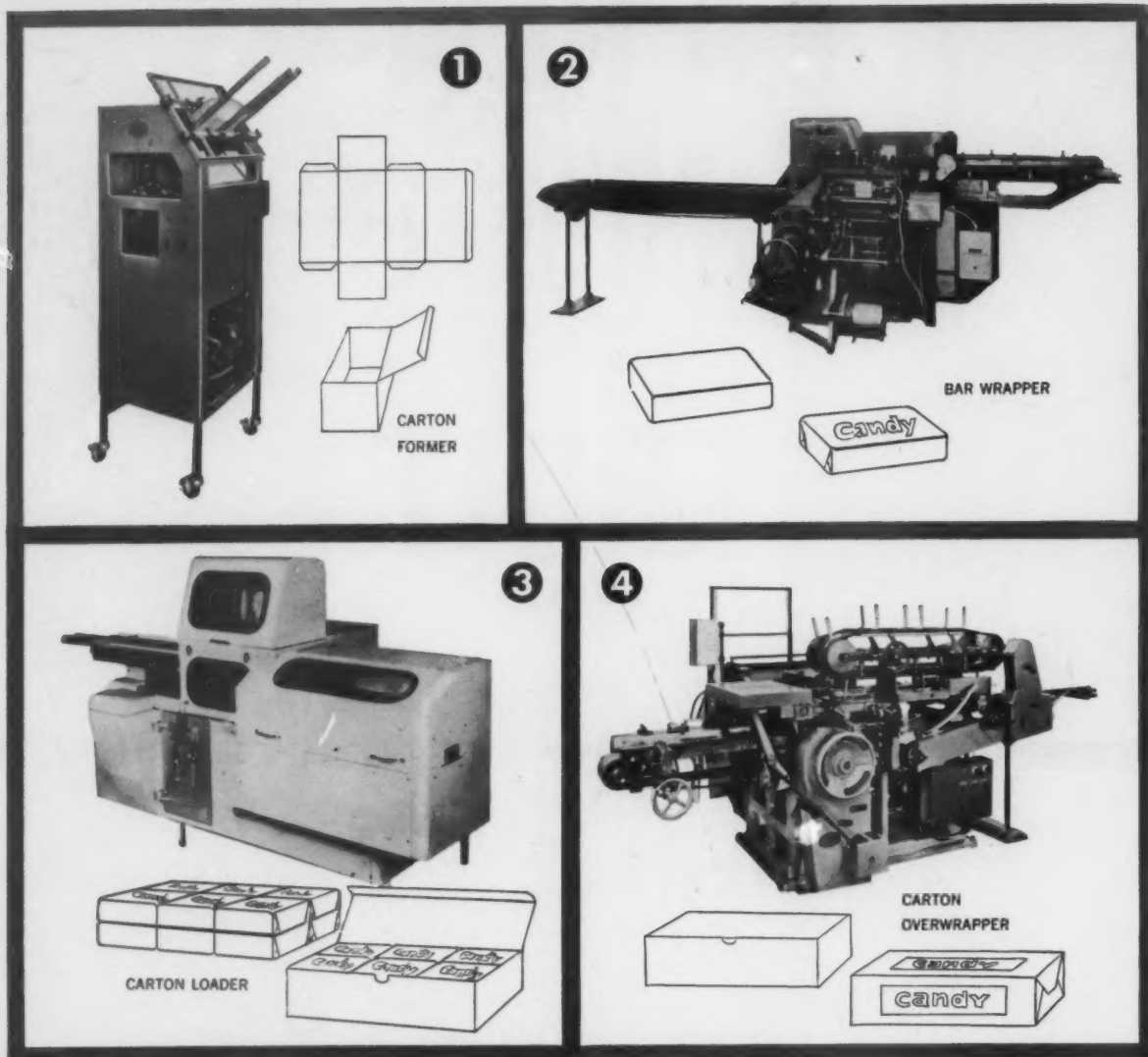
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FORGROVE 88 CARTON LOADER Completes Integrated Packaging Line

The final step in completely automatic packaging is now available from Packaging Machinery. The Forgrove 88 Carton Loader readily ties in with many PACKAGE and Forgrove wrapping machines in addition to the ones shown. The 88 automatically loads candy bars, packs of cookies for vending machines, and other products in

single or multirow formations. Will load at speeds up to 60 layers per minute into open topped trays or hinged-cover cartons. For full details on an integrated packaging line or for information on how to adapt the Forgrove 88 Carton Loader to your particular needs, call your nearest PACKAGE sales representative today.

1. The Tray-Lock is one of 3 PACKAGE carton forming machines to use inexpensive, die-cut blanks.

2. The DF-1 candy bar or biscuit wrapping machine is one of many in the PACKAGE line for wrapping small products.

3. PACKAGE carton forming and wrapping machines tie in easily to the new Forgrove 88 Carton Loader.

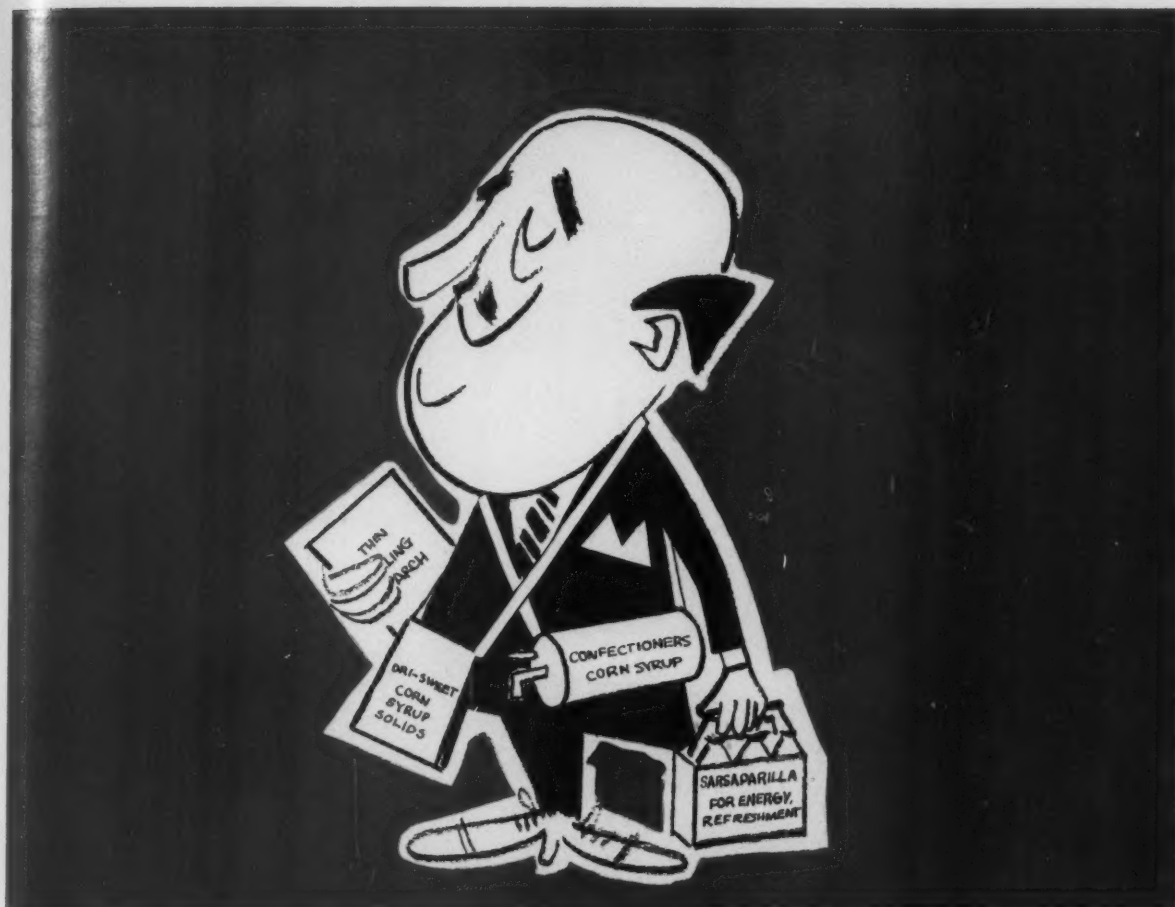
4. The FA, most widely used overwrapping machine in the PACKAGE line, wraps with wax or kraft paper, cellophane, polyethylene or reinforced foils.

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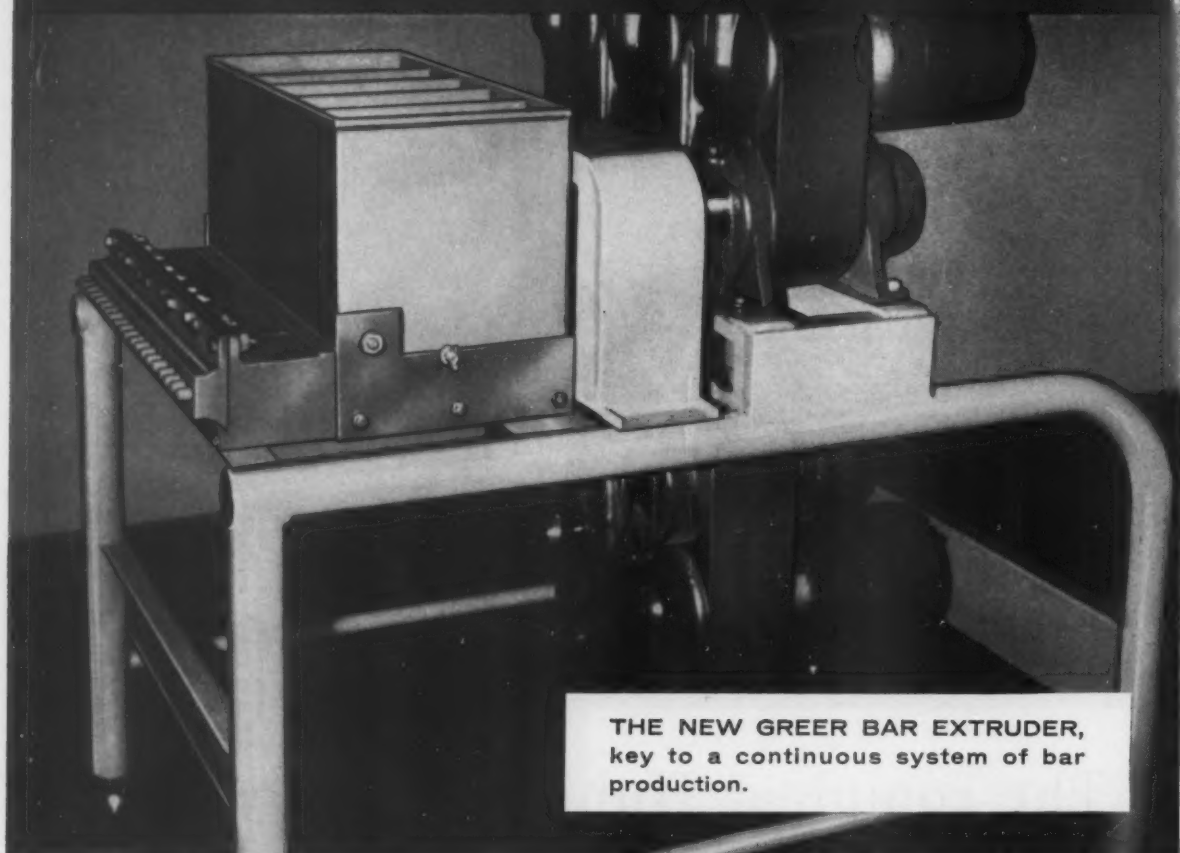


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candy business

Walter Williams buys Bunte assets

The Bunte name, and most of the candymaking assets and trade names of the Bunte Brothers-Chase Candy Company, have been sold to the Walter Williams Candy Company of Oklahoma City, Oklahoma.

Walter Williams is the largest general line manufacturer between Chicago and the West Coast, and has just completed a new factory building into which it planned to move the machinery from the former plant. However, this new building will now contain the equipment from the Bunte factory, and will be operated as the Bunte Division.

Personnel from Bunte-Chase to move to Oklahoma are; William A. Yantis to be director of sales, E. J. "Al" Reed as sales administrator, and Robert Malloy as factory superintendent, all of the Bunte Division.

The present Williams line will be operated as the Williams Division, with Walter Loveless continuing as sales manager. Walter Williams is the president, of the parent company, R. T. McLain is executive vice president, W. H. Ford is vice president production, and T. L. Owen is secretary-treasurer.

The Bunte Brothers-Chase Candy Corporation will become a holding company with a candy division. The former Chase factory at St. Joseph, Missouri, used as a warehouse in recent years, is being renovated to take a production line for the Bunte Cherry Mash Bar, the only candy item that is expected to remain with the company. The executive offices will remain in Chicago. The present Bunte factory will cease candy manufacturing as soon as the Williams and Bunte-Chase removals have been completed.

Williams will take some production equipment from the present plant, but only enough to take the added production required by the Bunte business. A great deal of the Bunte equipment duplicates what is presently at Williams. However, since Williams did not make a piece comparable to the Diana Stuff line, most of these lines will be taken.

Walter Williams started in the candy business with the candy manufacturing department of a wholesale grocery company in Oklahoma City. When that firm



The officers of the Walter Williams Candy Company. Robert Malloy, production manager of the Bunte Division, Al Reed, sales administrator of the Bunte Division, William A. Yantis, director of sales of the Bunte Division, Walter Williams, president, R. T. McLain, executive vice president, W. H. Ford, vice president, production, T. L. Owen, secretary-treasurer, and Walter Loveless, sales manager of the Williams Division.

went out of business in 1932, Williams took over the candy manufacturing business, which was the start of the Walter Williams Candy Company.

October sales show slight gain

A slight gain of only 1% was registered for confectionery sales in October 1960 as compared with October 1959 figures. The cumulative figure for ten months of 1960 was 4% over the 1959 figure for that period.

Package goods made to sell at over \$1.00 per pound continued to show increases with a gain of 14% in pounds and 10% in value for the ten month period of 1960 over the January/October period in 1959.

Item	Estimated sales of current month and comparison		Estimated sales year to date	
	Oct. 1960 (\$1,000)	Oct. 1959	10 months 1960 (\$1,000)	Percent change from 10 mo. 1959
Confectionery and competitive chocolate products, estimated total	127,576	+ 1	952,968	+ 4
BY KIND OF BUSINESS:				
Manufacturer-wholesalers	103,097	(²)	765,929	+ 3
Manufacturer-retailers ¹	6,003	- 1	56,058	+ 4
Chocolate manufacturers	18,476	+ 8	130,961	+ 6
TOTAL ESTIMATED SALES OF MANUFACTURER-WHOLESALEERS BY DIVISION AND STATES				
New England	12,256	+ 2	83,470	+ 4
Middle Atlantic	28,740	+ 9	229,257	+ 6
N. Y. and N. J.	17,748	+ 7	137,263	+ 2
Pa.	10,992	+ 11	91,994	+ 12
East North Central	40,004	- 4	292,124	+ 1
Ill.	34,497	- 5	258,660	(²)
Ohio and Ind.	4,097	+ 15	23,263	+ 29
Mich. and Wis.	1,410	- 8	10,201	- 6
West North Central	4,276	- 5	32,859	+ 4
Minn., Kan., S. Dak., and Neb.	2,400	- 2	19,546	+ 8
Iowa and Mo.	1,876	- 8	13,313	- 1
South Atlantic	5,733	+ 4	37,828	+ 2
Md., D. of C., Va., W. Va., N. Car., and S. Car.	2,342	+ 5	16,227	+ 2
Ga. and Fla.	3,391	+ 4	21,601	+ 1
East South Central:				
Ky., Tenn., Ala., and Miss.	2,607	- 12	17,276	- 3
West South Central:				
Ark., La., Okla., and Tex.	2,995	+ 6	22,119	+ 10
Mountain:				
Ariz., Colo., Idaho, N. Mex. and Utah	980	- 5	8,092	- 1
Pacific	5,506	- 17	42,904	+ 1
Calif.	4,407	- 21	34,428	(²)
Wash. and Ore.	1,099	+ 3	8,476	+ 9

¹Retailers with two or more outlets.

²Less than 0.5 percent change.

Type of product ¹	October 1960		First 10 months	
	Pounds (1,000)	Value (\$1,000)	Pounds (1,000)	Value (\$1,000)
TOTAL SALES OF SELECTED ESTABLISHMENTS	144,859	59,558	1,132,430	+ 2 455,812
Package goods made to retail at:				
\$1 or more per lb.	5,643	5,363	35,921	+ 14 38,980
\$.50 to \$.99 per lb.	19,447	9,935	101,859	+ 5 53,035
Less than \$.50 per lb.	21,337	5,824	176,420	- 6 47,030
Bar goods	59,366	24,753	506,717	+ 2 206,766
34 and 10¢ specialties	14,637	6,626	134,984	+ 3 60,446
Bulk goods ²	24,429	6,955	176,529	+ 8 49,555

¹Selected group of large manufacturer-wholesalers and chocolate manufacturers report sales by type of product. Companies reporting such detail account for approximately half of the total dollar sales of manufacturers.

²Includes penny goods.

Data from monthly "Current Industrial Reports" of the U. S. Department of Commerce.

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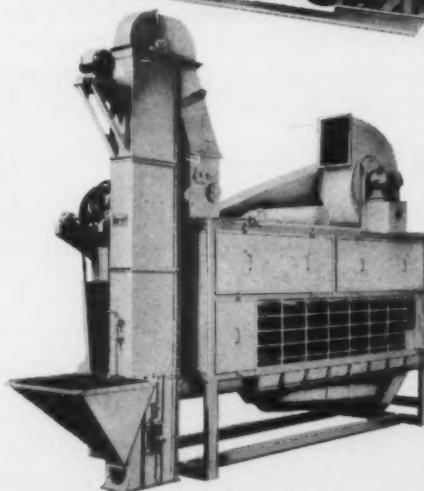
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Quick, low-heat roasting assures less fat in shell—puffs shell away from nib, permitting better cracking. These compact units are the soundest means of automating roasting and cooling. The exclusive Thermalco design avoids scorching and produces a really uniform product hour after hour.



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More and more orders attest to the money-saving performance of this unit. Cracker design assures minimum of fines. Horizontal sieving and cascade-type nib slides combine to produce the best possible separation of shell and nib. All adjustments are external and the machine sets new standards for cleanliness and ease of maintenance.



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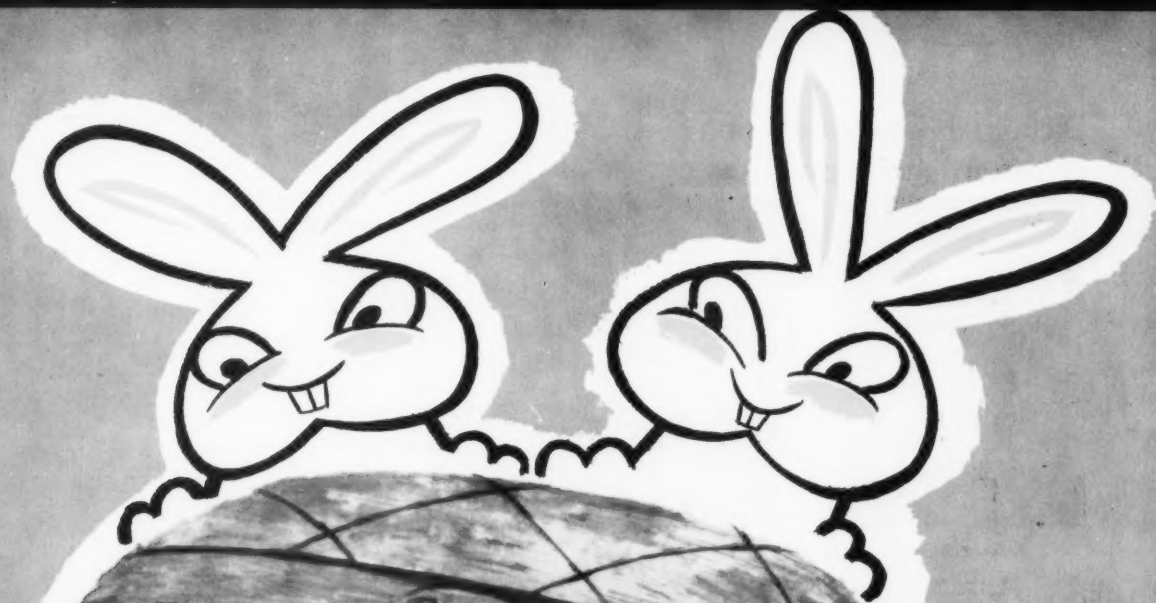
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Dickens NCA convention program chairman



James A. Dickens

James A. Dickens, president of the Williamson Candy Company, has been named chairman of the program committee for the 1961 convention of the National Confectioners Association. Co-chairman of the committee will be B. A. Bouchard, executive vice president, Mars, Inc.



B. A. Bouchard

Daggett moves into Necco plant

The New England Confectionery Company has officially announced the acquisition of the corporate assets of the Daggett Chocolate Company, which will now be operated as a division of Necco. The manufacturing operations of Daggett will be consolidated into the Cambridge plant of Necco early this year.

Murach joins Pez-Haas

Edward Murach, formerly association secretary for the Association of Manufacturers of Confectionery and Chocolate, is now sales development director for Pez-Haas.

NCA adopts insignia for members

A design aimed at instilling public confidence in the confectionery industry and its products has been adopted by the National Confectioners Association as an insignia for its members to use on wrappers, boxes, stationery, delivery trucks, etc. The Association expects the emblem to be available within a short time and its basic elements are described by its staff as a three-pronged crown on a rectangular background, the base of which is an inverted "V" like the usual ribbon at the bottom of convention badges. Each of the three prongs on the crown is topped with a small knob and the association initials in lower case are on the "ribbon" part of the emblem.

Mr. Gerald Stahl, Gerald Stahl and Associates, New York City industrial designers, created the emblem which was chosen from several designs submitted to the NCA board of directors at its mid-year meeting in New Orleans on December 1st and 2nd. Mr. Stahl's company has created corporate insignias for Minne-

sota Mining and Manufacturing Co., and Jones & Laughlin Steel Corporation and a number of other top corporations.

Burke Products buys Basic Industries

Burke Products Company, 317 West Hubbard Street, Chicago, has announced the purchase of Basic Industries, Inc. also of Chicago. Basic, a milk supplier to the food industry, is the producer of Hyfat, an item which the company supplied to candy manufacturers for a number of years.

Mars appoints Elrod

John F. Elrod has been appointed market research director for Mars, Inc. He was formerly economic analyst for United Airlines. He succeeds William F. Suhring who was appointed head of new products development.

Radiant cooling of chocolate

Dr. Charles A. Mills, president of Reflectotherm, Inc., will discuss the subject of radiant cooling of chocolate at the Fifteenth Annual Production Conference of the Pennsylvania Manufacturing Confectioners Association, April 26 to 28, 1961. He has done considerable experimental and practical work on these principles.

This subject has also been investigated in Europe where Dr. Paul Goerling of the Institute of Food Technology in Munich has studied this effect.

Phila. AACT plans plant visit

The Philadelphia Section of the American Association of Candy Technologists will visit the National Sugar Refining Company plant at Delaware Avenue and Shackamaxon Street in Philadelphia on January 19, 1961 at 5:00 P.M.

After seeing the plant, candy and chocolate manufacturers will be the guests of National Sugar Refining Company for dinner in its cafeteria.

Mr. Fred Schwer, chief chemist, will represent his company and will answer questions pertaining to the technology of sugar production.

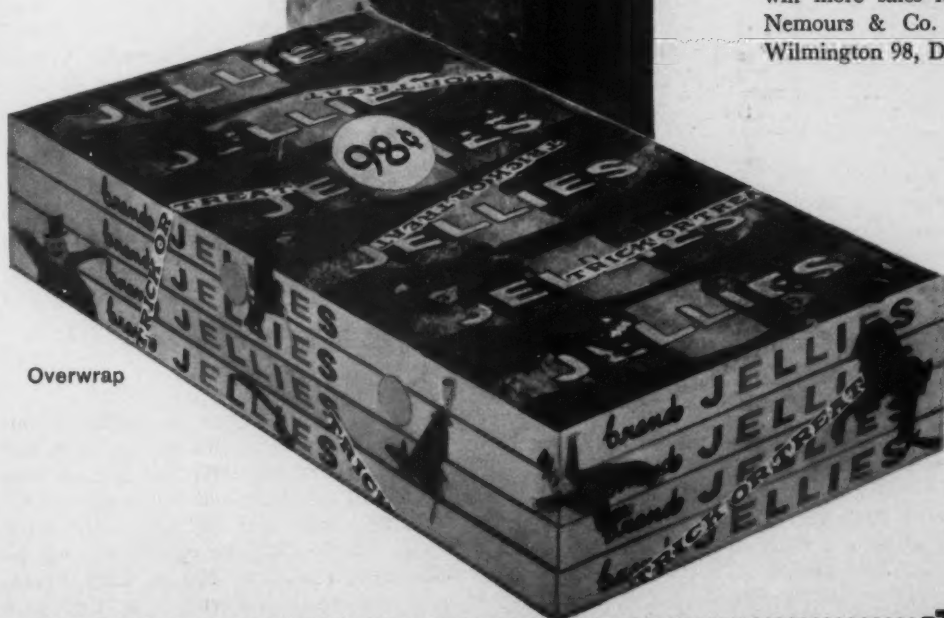
Future convention dates set by NCA

Definite decisions were made by the National Confectioners Association board of directors on dates and places for the 1961, 1962 and 1963 conventions. June 12 to 15 is the 1961 schedule and the place is Chicago. In 1962 the convention will be in the same city June 3rd to 7th. In 1963 the convention will be held in Washington, D.C. May 19th to 23rd. Tentative decisions were made concerning the 1964 convention slating it for New York City and the 1965 and 1966 conventions for Chicago.



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Confectionery Analysis and Composition by Stroud Jordan and Katheryn E. Langwill

This volume, first published in 1946, is still the only published reference work on the subject of confectionery analysis. It concerns itself with applicable data that covers composition of basic raw materials as well as that of the finished confections in which they have been employed.

116 pp. — \$6.00

Confectionery Problems (Confectionery Studies, Number 1) by Stroud Jordan

Stroud Jordan's reputation as an important candy technologist is based on this his first book. Published in 1930 it is still, in many areas, the final word on technology in the industry. Jordan's sense of responsibility to record his discoveries and knowledge for the benefit of the industry caused him to produce more writings on the technical and scientific aspects of candymaking than any other person in the field. The recognition given him in the form of the establishment of the Stroud Jordan Medal by the American Association of Candy Technologists rests on this sense of responsibility.

347 pp. — \$6.00

A Textbook on Candy Making by Alfred E. Leighton

Here is a textbook where the reader can learn the basic fundamentals of candy making, the "how" and "why" of the various operations in non-technical terms. Particular attention is given to the function of raw materials, and why each is included in a formula.

175 pp. — \$6.00

Choice Confections by Walter Richmond

This book, now in its second printing, is written primarily for the manufacturing retailer. It contains 365 formulas given in two batch sizes, one for hand work and one for machine work. All of these formulas have been production tested and have proven to be of great help to manufacturing retailers in varying old items and developing new ones. The book also contains a glossary of candy terms and chemical terms, a complete chapter on chocolate coating methods and a chapter on ingredients and their uses. It is an important and useful book for all manufacturing retailers.

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The Manufacturing Confectioner

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Mars names new products chief

Mars, Incorporated, announced the appointment of William F. Suhring, marketing research specialist and former instructor at Miami University of (Oxford) Ohio, to head a new products development department. Suhring, 36, has been director of Mars market research for more than two years. Prior to joining Mars he was a member of the Chicago market research firm of R. B. Crisp & Associates and Tatham-Laird Advertising Agency.

Sanders expands wholesale operation

Fred Sanders, retail confectionery manufacturer of Detroit, has announced the opening of a new outstate candy wholesaling department. Fred E. Pantillon, assistant sales manager, will direct the operation from the Detroit headquarters.

Managing the field operations of this new wholesale expansion program will be Robert C. Frick, who has already established accounts with independent retailers in Toledo and Cleveland. The type of accounts will be chiefly drugstore outlets at this time, but growth of the operation further afield will depend largely on the success experienced in those outlets now to participate in the operation.

Bulk candy in window boxes, such as are now retailed in Sanders' supermarket outlets, as well as boxed chocolate assortments will be sold by these independent retailers.

The firm has already become known in outstate Michigan retailing outlets, having over one hundred such accounts within the outstate territory including drug stores, supermarkets and gift shops.

Sanders has also announced the appointment of Jack Sanders as assistant to president Charles H. Welch, Jr.

Franklin Foods bought by American Home Products

Franklin Foods, specialty nut processor, was purchased by American Home Products by an exchange of stock and will be integrated into the American Home Foods Division.

Franklin Foods developed a unique dry roasting process which gave its peanuts a very dry and crisp taste.

News from NCA

Bruce Douglas, director of wholesale distribution for the King Candy Company, Fort Worth, Texas, has been appointed a member of the manufacturer-distributor relations committee of the National Confectioners Association, it was announced by NCA president Douglas Steinberg.

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Edited and Published in Chicago

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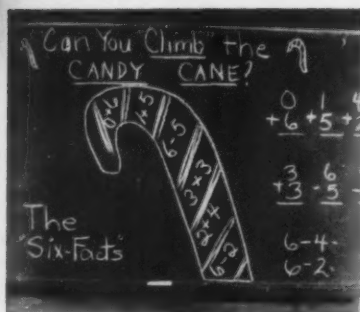
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The sweet and the sour

By Stanley E. Allured
Editor

One unchanging aspect of Christmas over the years is the fact that children's interest in candy comes to an all time high at that season. Everywhere candy is featured, and the special candies associated with the Christmas season are some of the most appealing to sight and taste.

A teacher in Maryland has sent us some examples of how she uses the quickened interest in candy as an aid in teaching during this season. It is



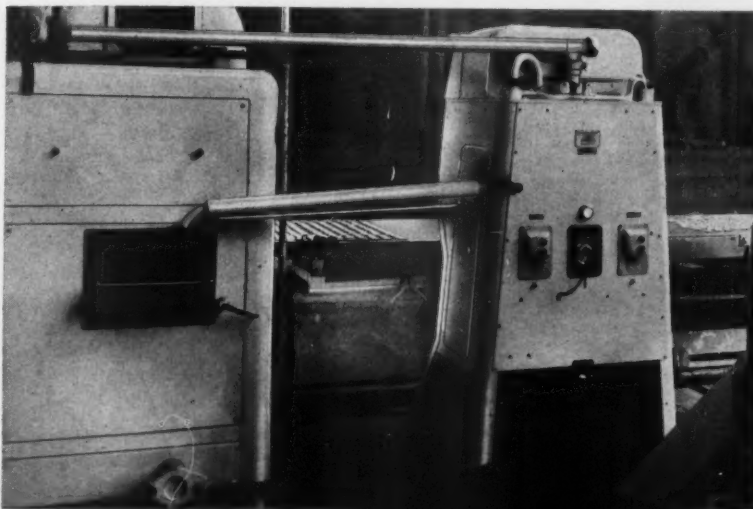
interesting to note the favorable propaganda result of this use of candy as a teaching device. Too often the industry is aware only of the unfavorable mentions of candy by public figures, such as doctors, dentists and teachers. We think that some of this is offset by the continued recognition of the goodness of candy and the children's interest in it, by such people as our Maryland school teacher and thousands of others in like positions throughout the country.

Last January we ran a story on the possibilities of packaging candies in "boilable" bags, for the housewife to heat and melt, then use as an ice cream topping. We were reminded of the subject recently when a news release came in from Continental Can Company in which they recommend the use of Mylar-polyethylene pouches for just this purpose.

Though we have not yet seen any motion toward this suggestion, we still think that the candy manufacturer has a real marketing edge in this area. Many soft candies could be packaged in this fashion without any changes, and would provide the consumer with delightful sundaes completely different from anything available at a soda counter. The nationally known candy brands would hardly have trouble getting display space and first sales, and the unique quality and appeal of this type of ice cream topping would certainly provide a consistent repeat sale.

The Candy Packaging Clinic, a yearly feature of the National Candy Wholesalers Association, has become a most important meeting for that group of firms who buy candy in bulk and repackage for distribution. Attendance has increased each year, in recognition of the unique character of this meeting, and the fact that the subjects covered in it are not duplicated in any other industry affair.

The next meeting is scheduled for January 27th and 28th at the Palmer House in Chicago.



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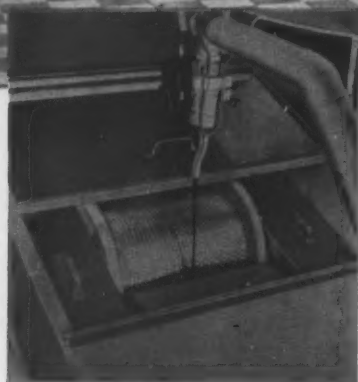
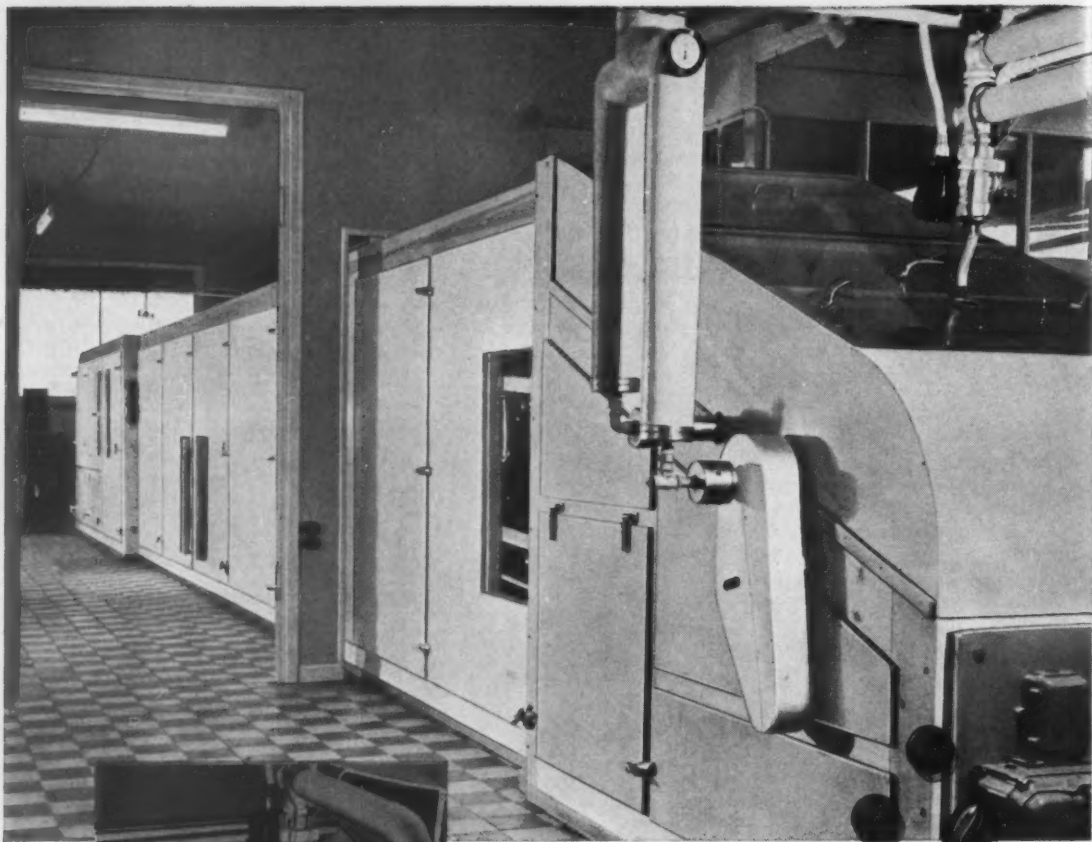
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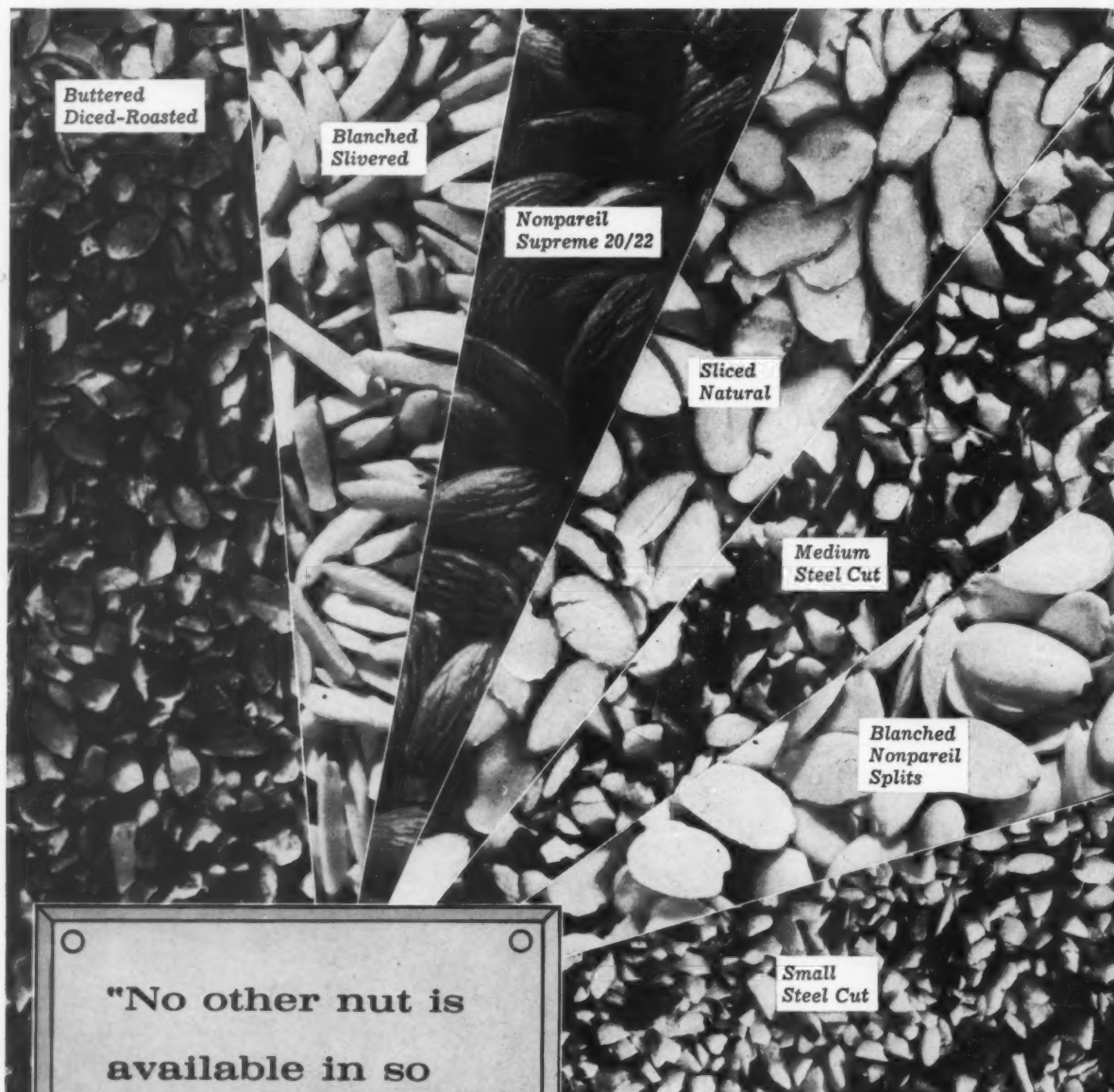


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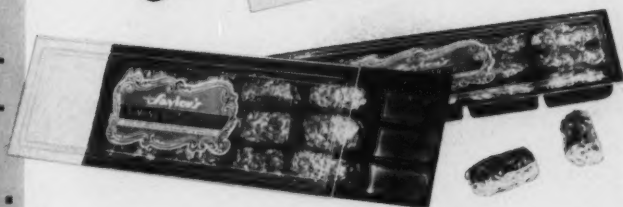
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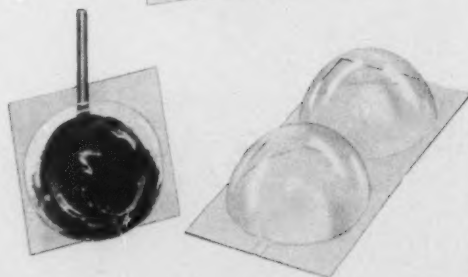


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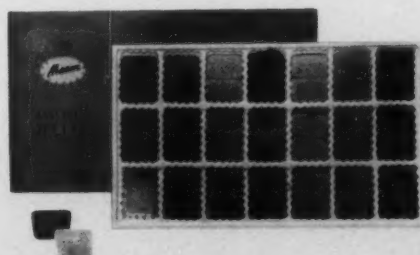


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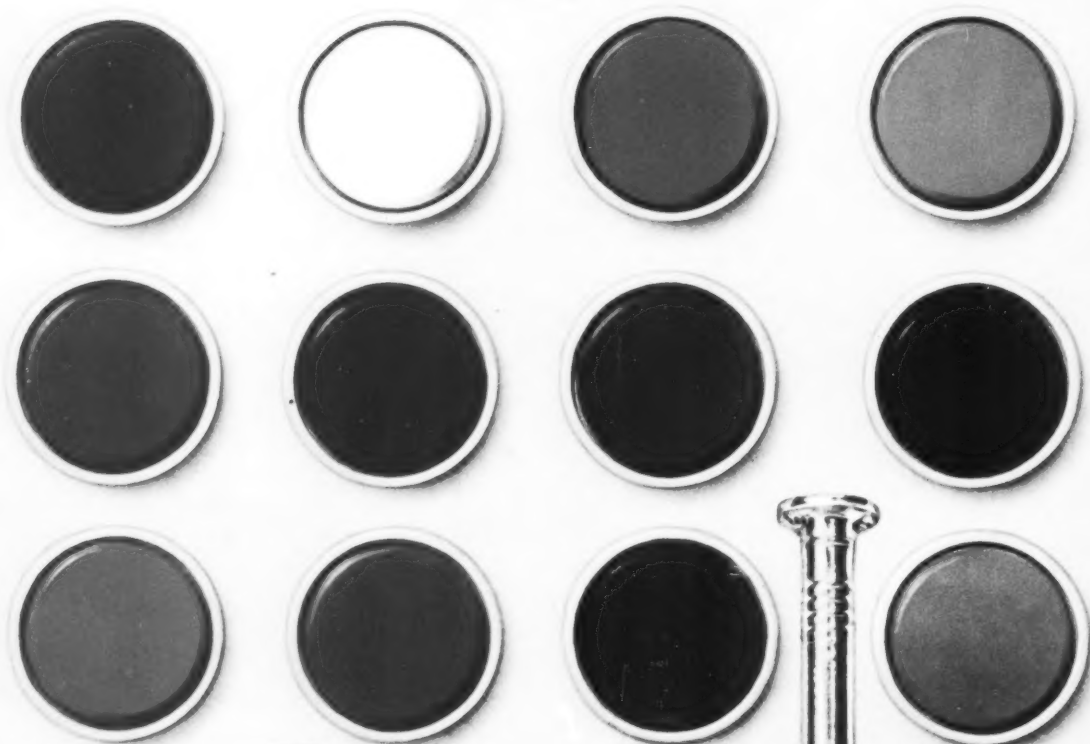
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The Pennsylvania Manufacturing Confectioners Association
15th Production Conference

Franklin and Marshall College

April 26-28, 1961

Lancaster, Pennsylvania

Wednesday, April 26th

Hotel Brunswick

6:30 P.M. **Introduction**

Hans F. Dresel, *Felton Chemical Co., Inc., Philadelphia; Chairman, Fifteenth Annual Production Conference, P.M.C.A.*

Buffet Supper

8:00 P.M. **Candy Clinic**

Butter Creams

Otto J. Glaser, *President, Dairy Maid Confectionery Co., Inc., Philadelphia.*

Chewy Candies

Dr. M. B. Sherman, *Director of Research, Gold Medal Candy Corp., Brooklyn, N. Y.*

Compound and Chocolate Coatings

Dr. R. C. Welch, *Vice President, Wilbur Chocolate Co., Lititz, Pa.*

Cordial Cherries

Fred Janssen, *Chief Candy Technologist, The Nulomoline Div., American Molasses Company, New York*

Fudge

Frank R. DeRoeck, *Director of Research & Engineering, James O. Welch Company, Cambridge, Mass.*

Marshmallows

Dr. W. F. Collins, *Technical Representative, Gelatin Dept., Swift & Company, Kearny, N. J.*

Thursday, April 27th

Franklin and Marshall College

Moderator:

Clayton A. Minter, Jr., *Minter Bros., Inc., Bridgeport, Pa.; Chairman, Executive Committee, P.M.C.A.*

9:00 A.M. **Invocation**

9:05 **Greetings**
John Woodward, *Klein Chocolate Co., Elizabethtown, Pa.; Acting President, P.M.C.A.*

9:10 **Report of P.M.C.A. Research**
Jay C. Musser, *Vice-President, Manufacturing, Klein Chocolate Co., Elizabethtown, Pa.; Chairman, Research Committee, P.M.C.A.*

9:25 **A Dilatometry Study of Chocolate Fat**
William N. Duck, *Research Chemist, P.M.C.A. Research Projects at Franklin and Marshall College, Lancaster, Pa.*

9:50 **Application of the Principles of Radiant Cooling and Radiant Heating of Products**
C. A. Mills, M.D., Ph.D., *Professor of Experimental Medicine, University of Cincinnati; President, Reflectotherm, Inc.*

10:20 **A New Chocolate Coating Technique: Its Effect Upon Processes of the Future**
James V. Gardner, *Manager, Confectionery Machinery Division, J. W. Greer Company, Wilmington, Mass.*

11:15 **Candy Plant Automation—Its Technical and Economic Feasibility**
Richard S. White, *President, Automation Engineering Laboratory, Incorporated, Stamford, Connecticut*

11:45 **Progress Report from the Food and Drug Administration**
Robert C. Stanfill, *Director, Philadelphia District, Food and Drug Administration, U. S. Department of Health, Education and Welfare*

12:15 P.M. **Discussion**

1:00 **Luncheon (served on the campus)**

2:00 **Packaging Symposium**
Formed Plastic Trays and Polystyrene Foam as Packaging Materials for the Candy Industry
Richard J. Lee, *Packaging Coordinator for the Plastics Technical Service Dept., The Dow Chemical Co., Midland, Mich.*
Glassine In Your Candy Packaging Program
S. C. Fairbanks, *Technical Director, The Hamersley Manufacturing Co., Garfield, New Jersey, representing Glassine & Greaseproof Manufacturers Association, New York*
Modern Packaging Can Reduce Insect Infestation
H. Eugene Collins, *Packaging Engineer, Packaging Research Div. Reynolds Metals Company, Richmond, Va.*
Recent Advances In Candy Packaging
P. A. Absalom, *Technical Manager, Eastern Plants, Milprint, Inc., Downingtown, Pa.*

4:00 **Discussion**

5:00 **Adjournment**

7:00 P.M. **The Pennsylvania Manufacturing Confectioners' Association Dinner (Dress Informal)**
Hotel Brunswick, Lancaster, Pa., Pennsylvania Dutch Dinner.
Hans F. Dresel, *Representative, Felton Chemical Co., Inc., Philadelphia; Chairman, Fifteenth Annual Production Conference*
John Woodward, *Klein Chocolate Co., Elizabethtown, Pa., Acting President, P.M.C.A.—Toastmaster*
Greetings from National Confectioners' Association
Douglas S. Steinberg, *President*
Immediately After Dinner—Robert Fulton Room:

Through the courtesy of Nederlandse Vereniging voor de Suikerwerk- en Chocoladeverwerkende Industrie, Amsterdam, Holland, we will present
Praises of Sweetness
a film of the Dutch Confectionery Industry, made through the initiative of its vice-president, Mr. B. H. Wellmann, in order to demonstrate the great importance of the confectionery industry.

Friday, April 28th
Franklin and Marshall College

Moderator:

John Woodward, *Klein Chocolate Co., Elizabethtown, Pa. First Vice President, P.M.C.A.*

9:00 A.M. **The Status of Certified Colors Under the Color Additives Amendment of 1960**

Dr. Samuel Zuckerman, *Technical Director, Color Division, H. Kohnstamm & Co., Brooklyn, N. Y.*

9:30 **Effects of Certain Physical Properties of Confectionery Products Upon Their Taste**

Ernst R. Pariser, *Research Associate, Department of Nutrition, Food Science and Technology, Massachusetts Institute of Technology, Cambridge, Mass.*

10:00 **Technical Application of Viscosity Measurements**

Calculation of Pipe Lines for Pumping Liquid Chocolate

Albrecht Fincke, *Lebensmittelchemisches Institut Des Bundesverbandes Der Deutschen Suesswarenindustrie e.V., Cologne, Germany*

11:00 **Fundamentals of Fat Bloom Formation and Some Possibilities of Prevention**

Dr. Ing. J. Kleinert, *Head Chemist, Chocolate Works Lindt & Sprungli Ltd., Zurich-Kilchberg, Switzerland*

11:45 **Round Table Discussion**
Directed by James A. King, *Consultant, Phoenixville, Pa.*

1:00 P.M. **Adjournment**



Frozen candy for supermarkets

By STANLEY E. ALLURED
Editor

A new development in the fancy chocolate field, the distribution of frozen candy through supermarket freezers, has proven a great success for Wallace & Company.

Herbert Bebar, president of Wallace, terms the success of his company "the greatest breakthrough in merchandising candy in fifty years". Though this opinion may seem to rest on rather scant experience, since the firm has been distributing their candy in this fashion for just under one year, the traditional conservatism of this firm and its management lends special weight to this statement.

This development by Wallace follows some closely related experience in selling frozen candy. Fanny May, a retail chain in Chicago, has had a substantial success in selling frozen candy through freezers in drug stores. These freezers are distributed within the Chicago metropolitan area, but not close to one of the firm's retail shops. It has proven successful in serving areas where the volume would not be large enough to support a shop, but where the Fanny May name is well enough known to provide a drug store with an attractive and steady volume.

Another related development is the recent success of Candy-Gram. This firm, affiliated with Stevens Candy Kitchens, ships their candy to Western Union offices by ordinary freight, and it is then stored in freezers until sold.

However, while the food freezers in food stores have been looked upon as a great potential sales spot for frozen candy, it was not until Wallace turned the trick this past year that the right combination of quality, name, price and merchandising produced a winner.

Wallace started with one of their best known specialties, their Thin Mints, which are almost a unique product. In adapting these mints to freezing, only a small formula change was necessary. However, packaging was all important, and changes here were major.

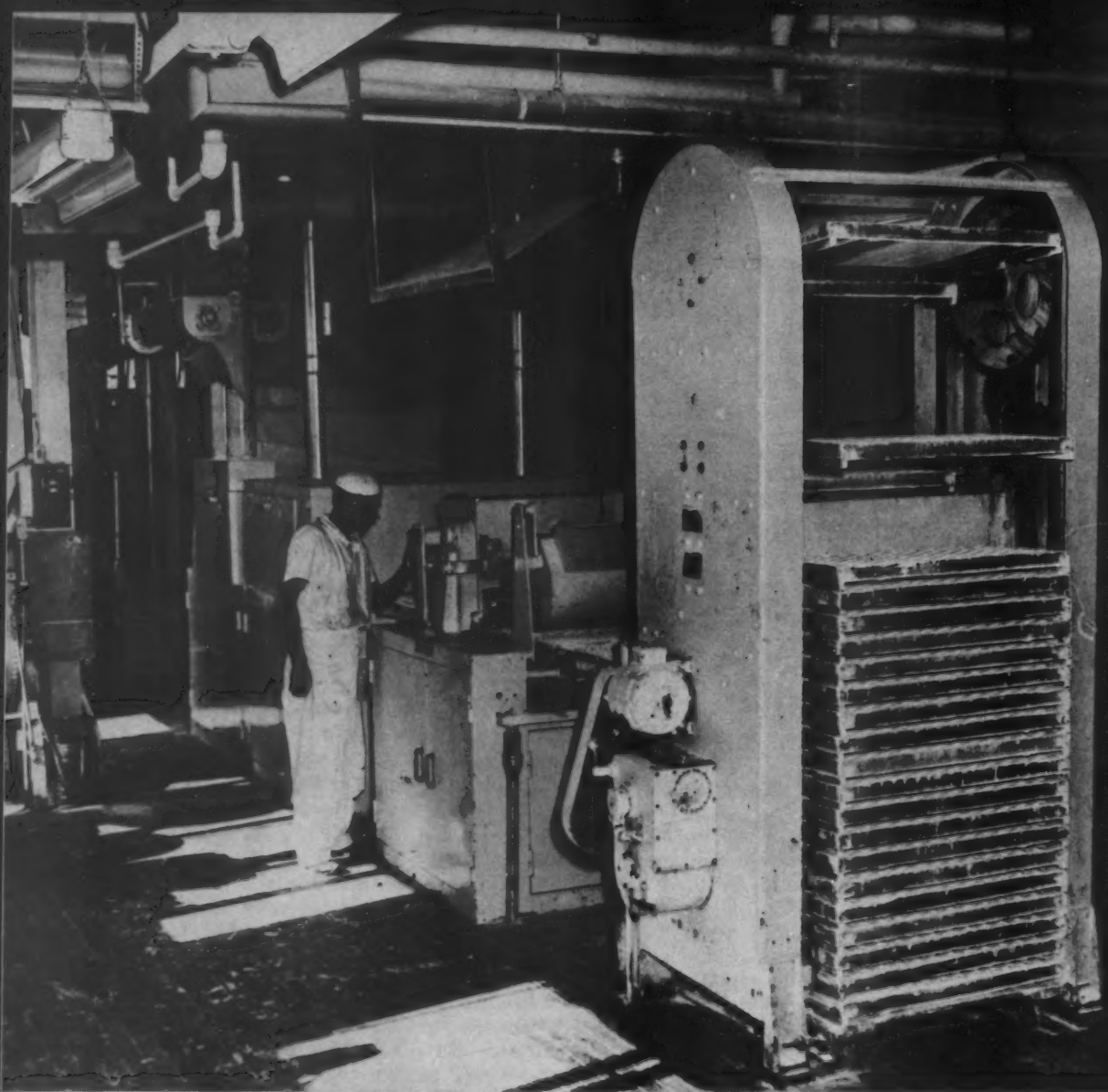
The box is full telescope, giving special strength and insulation to the sides. Pads are used top and bottom for insulation in these areas. Thus, the contents are well protected from the sudden temperature rise when it is sold from a freezer and taken out into warm summer weather.

The individual candies are in glassine envelopes, as in the standard package. The overwrap is a foil lamination, which provides both a positive moisture barrier, and some insulation properties.

Distribution is through the usual channels of the frozen food industry. Since Wallace does not have freezer facilities, the candy is frozen within a few hours at a nearby freezer plant. Distribution from that point on is at zero degrees via refrigerated transport and warehouses, to the food freezer in the market.

Sales are by a force of food brokers, who also have other frozen food lines. Three flavors are now available in the frozen pack; peppermint, coffee and raspberry.

This type of distribution poses unusual problems of manufacturing, packaging, distribution and sales. It is undoubtedly because of this that several more candy manufacturers have not already entered this field. It is a safe bet, however, that a greatly increased line of candy will soon be available for freezer merchandising. It is also quite certain that Wallace with their head start, will be in the forefront.



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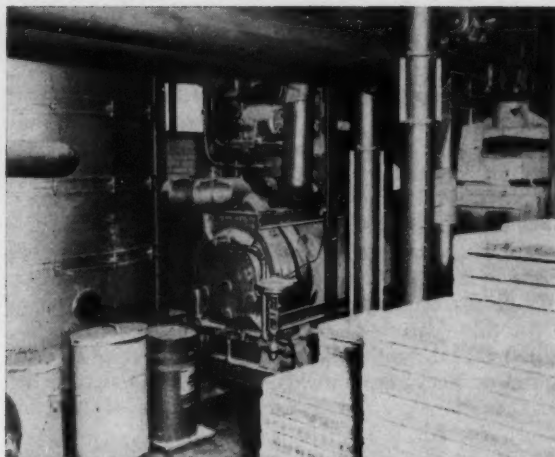
This new N.I.D. Starch Molding Machine, only sixteen feet long, is the pride of the Laura Secord production department. It was designed and built in Australia. The short runs required by this type of retail manufacturing operation have been very successfully adapted to this highly automatic equipment.

A Simplex cooker and ball beaters are used to make up creams. Pieces of butter are seen being incorporated into one of the the Laura Secord creams, which make up a high percentage of their assortments.

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Executives at Laura Secord are (from left to right) Charles Campbell, production manager, Robert J. McGillis, president, Rud Lang, assistant general manager and Lawrence J. Malone, secretary-treasurer.



Molding starch is heated, dried and cooled to the exact required casting temperature by this Huhn starch conditioner, after being sifted through a Great Western Jumbo starch sifter. This equipment can handle the total starch from the N.I.D. Molding Machine at medium tray speeds.

The efficient plant of

Laura Secord

By STANLEY E. ALLURED
Editor

An American visitor to Canada will find a very familiar appearing chain of retail candy stores with the unfamiliar name of Laura Secord. For this company, founded in 1913, was the parent company of the U. S. chain of Fanny Farmer Candy Shops, and formed the pattern for the familiar little black and white shops. The similarity extends to the use of terms "studio" for factory, and "associate" for employee. Though the firms are now separately owned and managed, they do cooperate to some extent informally.

Laura Secord maintains two "studios", one in Toronto and one in Montreal. The studio in Toronto which I visited, was the best maintained and cleanest of any plant I have seen in a building well over thirty years old, and was the equal of many much more modern buildings. The company is ready for, and welcomes, visitors at any time.

Being a retail manufacturing chain, with about 140 shops, the plant is typically broken up into many comparatively small operations. And yet these operations are remarkably well mechanized. In particular,

their new automatic starch casting machine has improved the plant's efficiency and productivity to the level of much larger operations. Replacing a separate starch buck, printer and depositor operation, the new machine has successfully converted the former high-labor-cost hand operation with an automatic system that has proven entirely compatible with the company's requirements for extreme versatility.

The most notable feature of the new starch machine, the first of its type installed in North America, when viewing it in action, is the absence of vibration. A modified walking-beam type of tray transporting system moves the trays through the printing station to the depositor section where a continuously moving carrier chain takes over. This chain moves the trays continuously under the depositor, which swings with the trays during deposits. This uninterrupted movement continues to the stacker mechanism.

The smoothness and quietness of operation belies its speed, which compares favorably with other machines of this type.

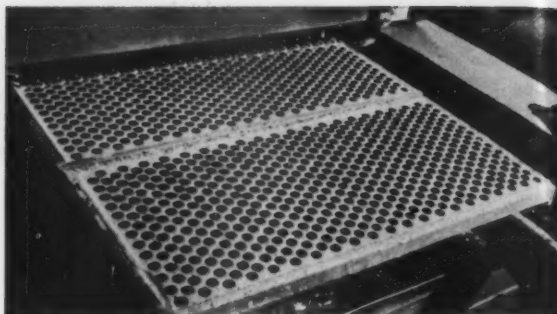
Due to the firm's very wide variety of items, and

the type of short shelf-life built into them, the starch casting machine seldom runs more than two hours on a single item. The result is that the hopper and pump bars must be cleaned out several times a day, and deposit patterns must be changed almost as often. One of the nicest pieces of engineering on the machine is a depositor nozzle plate that has two depositing patterns machined into it, and a change from one to the other requires only a loosening of three nuts, and a shift to the other position. Therefore, the two basic nozzle plates used by the company gives them four depositing patterns on a single pump bar, enough for their entire line.

Another feature of this equipment, which has resulted in substantial savings is the staggering of all round or near-round molds which has increased the number of pieces per board, an average of 44% for Laura Secord.

The rest of this plant is much like its counterparts in the U. S. The requirements for short runs of many types of candies eliminates the possibility of specialized high production equipment. However, like other firms in its class, ingenious mechanics have fashioned specialized equipment to do certain jobs with adaptability of existing equipment receiving first attention.

An excellent example of this adaptability is the modification of the former starch printer, no longer needed in their starch work, into a press for shaping inlaid pops. Hard candy rope is formed with inlaid



This photo illustrates beautifully the close spacing possible with a staggered row depositing system. Laura Secord increased the pieces per tray for all their mold shapes by an average of 44% with this new equipment.

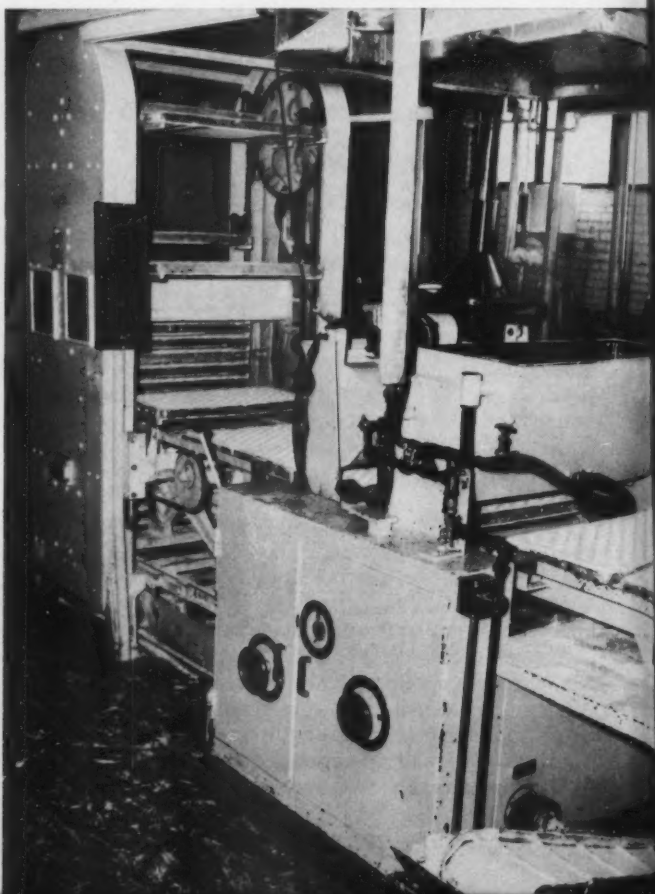
patterns (Christmas tree, pumpkin face, etc.) and cut on a modified meat slicer. The slices are then placed on a stick, which distorts their shape. The pops, while still warm, are then placed flat onto the bed of the old starch printer, and the top forced down to make them flat again.

Robert J. McGillis, the president of Laura Secord, joined the company in 1932 when he opened up the western part of Canada for Laura Secord. He moved to Toronto in 1938 as sales manager, became general manager in 1946 and president two years ago. He succeeded John D. Hayes.

Many pieces are hand decorated in the Laura Secord plant. This Burrell belt, on a Greer Enrober and Multi-tier, gives the chocolates the type of smooth and shiny bottom that their customers expect.



The central push-button control station, mounted on the Curris stacker, ensures correct sequence starting of all equipment involved in the starch flow circuit and tray transportation. Thus, no starch or trays can pile up at any spot, as the stopping of any section of equipment will automatically cut out all the others which are electrically interlocked with it.



Color Additives

By FRANKLIN D. CLARK

Delivered before the Food and Drug Administration—Food Law Institute Conference at Washington, D. C., November 28, 1960.

Synthetic colors were used in food before the original Food and Drugs Act was enacted more than 50 years ago. Some of these were known to be potentially harmful, so soon after the Food and Drugs Act of 1906 was passed, a special administrative procedure was developed by Government and industry to safeguard colored food. A limited number of synthetic colors—called coal-tar colors because they were at that time derived from coal-tar—were selected as safe for food use provided they were pure enough. Provisions were made for batch testing of these colors by competent experts to assure freedom from harmful impurities.

The Food, Drug, and Cosmetic Act, enacted in 1938, reaffirmed the national policy of allowing synthetic colors in food subject to safeguards considered necessary to protect the public health and prevent deception of consumers. It gave legislative sanction to the established administrative practice of listing certain colors for use in food and requiring each batch of the listed color to be tested by the Food and Drug Administration for purity before it could be marketed. The 1938 Congress had every reason to believe that even if many coal-tar colors were toxic, those which had stood the test of time were above reproach and that as additional colors were needed the procedure was adequate for their development. They added a final precaution—a coal-tar color must be "harmless" before it could be placed on the approved list. The enforcement pattern which

developed was generally acceptable to consumers, regulatory officials, and regulated manufacturers alike. Ample supplies of certified colors in all necessary hues were available to satisfy the market appeal and the consumer acceptance that had become part of our way of life.

About 1950 a small cloud appeared on the horizon when a little boy became ill from eating some Halloween candy colored bright orange with an extra heavy dose of a listed and certified color. This physiological reaction to the candy was confirmed; the color itself was implicated by the process of elimination, and pharmacological testing was started on this and certain other permitted colors. It was found that by modern scientific testing methods this color was not "harmless," but in sufficient concentration was quite capable of causing harm. Similar results followed on several other colors.

Here now was the problem. Could the Food and Drug Administration certify a color that was proven not harmless in relatively high concentration, even though its normal use was in amounts and in ways in which harm could not be demonstrated? Could a tolerance, either in concentration or in method of use, be established? We thought the law did not permit this, and therefore, proceeded to delist a group of colors. This action ultimately resulted in a test of our conclusions before the Supreme Court (*Fleming v. Florida Citrus Exchange*, 358 U.S. 153 (1958)). The Supreme Court unanimously agreed that the Department had properly interpreted the statute that no tolerance could be set for colors that injure test animals, and it agreed that the feeding levels employed in our tests were appropriate. If a color is a harmless substance, no further inquiry except its purity can be made about it, and it might be freely used once listed and certified. If it is not a harmless substance, no further inquiry need be made—it cannot be used at all.

Meanwhile, pharmacological testing had progressed on other permitted colors and the evidence began to indicate that additional colors could not be tolerated for unrestricted use. About this same time it began to be abundantly clear that the 1938 Act was out of date in a second respect. The certification procedures cover "coal-tar" colors only, a group of colors difficult to define chemically, leaving unregulated or in the debatable "grey" area some widely used coloring materials that for the protection of the public health should be included in a pretesting program.

From still another source came support for a change. A committee of eminent scientists, selected by the National Research Council, examined our Act as it related to colorants and concluded that a change was definitely in order. It became increasingly apparent from all sides that if coloring of foods, drugs and cosmetics was to be continued in the manner widely desired by consumers, a new procedure would have to be worked out.

A procedural trail had already been blazed by the Food Additives Amendment of 1958, an amendment to the Federal Food, Drug, and Cosmetic Act that provided for the inclusion, under appropriate safeguards, of chemicals that were not harmless "per se,"

but safe in specified amounts and under specified conditions. The Department, therefore, presented its answer to the problem in the form of proposed legislation, which after comprehensive Congressional study was enacted and signed into law by the President on July 12, 1960. The statute known as the "Color Additive Amendments of 1960."

It was realized that the provisional listing of the non-coal-tar color additives was far from being all-inclusive. The Food and Drug Administration lacked complete use data on these products, and hence, requested in the Federal Register that all users or manufacturers of color additives present relevant data as to prevailing levels of use of the provisionally listed color additives, or of any other color additive; and to support any temporary tolerances that may be required for the protection of the public health. This data is requested prior to January 1, 1961, to be submitted to the Hearing Clerk of the Department of Health, Education, and Welfare. Some response to this request has been received, but we are certain that a great deal more will have to be obtained from some sources before January 1, in order to make the provisional listing complete and meaningful.

The terms of the statute provide for a two and one half year transitional period, at the end of which time it is contemplated that the color additives will be permanently listed for their specific or general use or uses, and under appropriate tolerances or restrictions, if such is necessary. There is an extremely important point that cannot be overemphasized: at the end of the two and one half year transitional period, color additives not listed under the terms of the statute and products in which unlisted color additives are used, will be illegal and subject to the sanctions of the Food, Drug, and Cosmetic Act.

One recent development was pathological evaluation of some animal tests of the color additive, FD&C Red No. 1. Recent tests on this color additive have demonstrated it to be toxic to laboratory animals with the development of liver damage. On November 22 this color was eliminated from the provisional list of color additives which may be used in foods, drugs and cosmetics because in our judgment such action is necessary to protect the public health. After publication of the Order in the Federal Register batches of FD&C Red No. 1 will no longer be certified and further use of this color in foods, drugs, and cosmetics will be prohibited.

An important part of these proposed regulations which will be needed as industry shifts from the transitional into the permanent listing are the mechanics for petitioning for appropriate listings. The machinery which has worked satisfactorily in the case of food additives has been essentially adopted for the color additive regulations.

It is our belief that color additive legislation was very necessary, and that the amendments as passed satisfactorily answer the prevailing problems. It is our opinion that the statute is good legislation, badly needed by industry, and enforceable by regulatory officials. Most important, it provides the consumer with eye-appealing food, drugs, and cosmetics that are safe.

A bit of history:

The ancestry of the modern chocolate coating machine

By A. E. HAWKINS
Jabez Burns & Sons, Inc.

I will try and give you a little history behind the development of the enrober or chocolate coating machine. I am grateful to Mr. Victor Simonet Savy of Savy Jeanjean for the background information and data.

The chocolate coating machine or enrober was invented in France and is a Savy creation. The original idea for the coating machine belongs to a Mr. Ernest Magniez of Magniez-Baussart Chocolate Manufacturers of Amiens, France. On October 19, 1900, Mr. Magniez applied for and received French patent No. 304691 for a "machine to dip and coat", which worked by the discharge of chocolate paste on an endless track consisting of threads. The first machines were built in the Savy factory and had silk threads; wire belts were a later development.

Savy Jeanjean in the person of Mr. Alfred Savy acquired full rights to the patent and also secured patent protection in Belgium, Switzerland, England, Germany and the United States.

In 1901, Mr. Alfred Savy came to the United States with the drawings of the coating machine and contacted Mr. Frank H. Page, President of the Confectionery Machinery and Manufacturing Company of Springfield, Massachusetts.

A prototype of the coating machine was sent from France early in 1902 and in the same year an agreement was reached between the two companies for

the manufacture of the coating machine in the United States. This was the origin of the famous "Standard Coating Machine" built by the Confectioners Machinery and Manufacturing Company under Savy Jeanjean license. This machine had considerable success in the United States and throughout the world. Because of the fact that the machine was being mass produced in the United States Savy Jeanjean gradually got around to importing most of the machines of this model which they sold in Europe, from the United States.

In 1903, Savy took out a French patent No. 337005 for an improvement to the original Magniez machine. With this improvement, before the candies passed through the coating section they first went to a metal screen containing a supply of chocolate to form the bottom part of the candy. This was the "Bottoming Machine" which was later manufactured in Springfield under the name of "Bottoming Attachment."

After the 1914-1918 war, Savy Jeanjean and in particular its technical director, Mr. Emile Savy, made numerous improvements on coating machines. The Universal Coating Machine designed by Mr. Emile Savy, made it possible to do complete coating, partial coating, complete dipping, half dipping, etc.

On March 28, 1924, Mr. Emile Savy took out French Patent No. 580702 for the "Eco" Coating Machine in which the advantages of "superfusion" were applied to automatic coating for the first time.

Practically all of the coating machines in use today are successful versions of one or more of these patents developed many years ago which of course long since have become public property.

This information is taken from a talk given by Mr. Hawkins at the October meeting of the Boston Chapter of the American Association of Candy Technologists

BRIGHT BOTTOMS

mean faster selling candies!

and here are two BURRELL Belts to give you the Brightest Bottoms...



**BURRELL
MIRAFLEX
COOLING TUNNEL BELTS**

**for the highest possible gloss
and minimum stretch**

This highly popular Burrell-built Belt is in wide use in candy plants throughout the country. Its vinyl surface gives excellent brightness to bottoms, and in addition provides unexcelled transfer properties. The resistance of "Miragloss" to abrasion is remarkable, which adds both to Belt life and ease of cleaning; and "Miragloss" users have little worry about cracking or checking, since this Belt stands head and shoulders above ordinary types in flexibility. Both "Miragloss" and "Miraflex" are odorless and stain resistant, and are easy to splice.

This Burrell-built Belt is made with 3 mil DuPont "MYLAR"* surface. It gives bottoms a mirror shine that is unequalled by any other Belt. "Miraflex" has great tensile strength, and remarkably high dimensional stability—it has very low stretch even under severe operating conditions. Yet its flexibility is excellent. Impervious to attack by grease or food acids, solvents and moisture, "Miraflex" is easy to keep clean and serves efficiently during a long life.

*DuPont's trademark for their brand of polyester film

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MIRAGLOSS
COOLING TUNNEL BELTS**



**for superior gloss with top
flexibility, exceptional transfer**

AND FOR PACKING TABLE OR VIBRAPAK—"Miragloss" is the ideal Belting; when you use this unusual Belt at this critical point in the production line, you are sure of retaining the glossy brightness which "Miragloss" or "Miraflex" has given your chocolates, to send your products to market in the finest saleable condition. Single texture "Miragloss" is the choice for VIBRAPAK; double texture "Miragloss" is recommended for the PACKING TABLE.



BURRELL has concentrated on the special problems of confectionery, baking and other food product plants for many years. The design and construction of BURRELL Belts reflects this long experience. Materials used are the finest available to meet operating conditions, and to give proper length of service. And BURRELL excels in splicing methods, to make Belt applications simple and efficient. Put your Belting problems in expert hands—let BURRELL "know-how" and rapid service work for you.

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Candy Clinic

The Candy Clinic is conducted by one of the most experienced superintendents in the candy industry. Some samples represent a bona-fide purchase in the retail market. Other samples have been submitted by manufacturers desiring this impartial criticism of their candies, thus availing themselves of this valuable service to our subscribers. Any one of these samples may be yours. This series of frank criticisms on well-known branded candies, together with the practical "prescriptions" of our clinical expert, are exclusive features of The MANUFACTURING CONFECTIONER.

Hard Candies

Code 1L1 Assorted Hard Candy Cuts 13¢

(Purchased in a candy shop)

Container: Cellulose bag, paper clip on top printed in blue and gold.

Cuts:

Colors: Good

Strings: Good

Gloss: None

Texture: Good

Flavors: See remarks.

Remarks: Flavors are not up to the standard used in hard candy in the U.S.A.

Code 1C1 Pineapple Hard Candy 10¢

(Purchased in a candy shop)

Appearance of Package: Good

Wrapper: Hard candy is made in the shape of a pineapple wedge. 10 pieces are packed on a round cardboard disc. Printed cellulose wrapper.

Candy:

Color: Good

Sugaring: Good

Texture: Good

Flavor: Good

Remarks: A novel package, something different. The pineapple flavor is the best we have ever examined. Most pineapple flavors usually taste like anything but pineapple. Very neat and attractive package.

Code 1H1 Assorted Hard Candies 33¢

(Purchased in a candy shop)

Appearance of Package: Good

Container: Cellulose bag printed in yellow, gold, green and pink. Candies are wrapped in printed colored wax paper. Wrappers are very attractive.

Candies:

Colors: Good

Jacket: Good

Gloss: Fair

Centers: Good

Flavors: See remarks.

Remarks: Flavors used may appeal to the consumer in Europe but they would not pass with the American consumer. Very attractive cellulose bag.

Code 1F1 Filled Hard Candies Plastic Type 12¢

(Purchased in a candy shop)

Appearance of Package: Good

Container: Paper bag printed in red, yellow, blue and white. Imprint of pieces in colors. Pieces are wrapped in printed paper.

Candies:

Color: Good

Jacket: Good

Gloss: Fair

Centers: Good

Flavors: Good

Remarks: Very well made plastic pieces; very thin jackets and the flavors were the best of all European candies we have examined.

Code 1Q1 Assorted Plastic Filled Hard Candies 14¢

(Purchased in a candy shop)

Container: Cellulose bag printed in red and white.

Hard Candies:

Colors: Good

Texture: Good

Centers: Fair

Flavors: Poor

Remarks: The flavors used in these hard candies are of the cheapest kind.

Candy Clinic Schedule For the Year

JANUARY—Hard Candies

FEBRUARY—Chewy Candies; Caramels; Brittles

MARCH—Assorted Chocolates up to \$1.15

APRIL—\$1.20 and up Chocolates; Chocolate Bars

MAY—Easter Candies; Cordial Cherries

JUNE—Marshmallows; Fudge

AUGUST—Summer Candies

SEPTEMBER—Uncoated & Summer Coated Bars

OCTOBER—Salted Nuts; Gums & Jellies

NOVEMBER—Panned Goods; 1¢ and 2¢ Pieces

DECEMBER—Best Packages and Items of Each Type Considered
During the Year.

Code 1K1 Hard Candy Lemon Drops & Filled Plastic Pieces 79¢ Pound

(Purchased in a candy shop)

Sold in Bulk:

Pieces: Pieces are wrapped in printed cellulose.

Colors: Good

Gloss: Fair

Texture: Good

Centers in Filled Pieces: Good

Flavors: Good

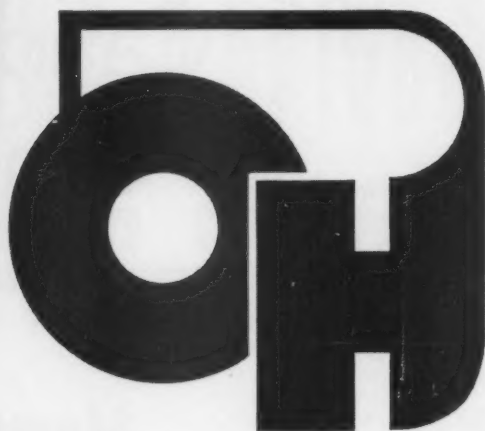
Remarks: Good eating hard candy, but highly priced at 79¢ the pound.

**WRAPS TWO
DIFFERENT STYLES
— SIMULTANEOUSLY —
AT SPEEDS UP TO
600 PER MINUTE**



Otto Haensel's HBX High Speed Candy Wrapper applies *twist* wraps, *sachetti* wraps, *basket* wraps, *crimp* wraps and *bunch* folds to solid, filled and chocolate coated candies — and it's the only machine in the world that applies a crimp wrap with an inner wrap. It puts different types of wraps on different kinds of candies simultaneously. And it wraps two candies at a time, operates at infinitely variable speeds from 150 to 300 rpm, wraps up to 600 per minute. Two machines operating together will produce four different wraps with four different shapes with four different flavors to make the perfect assortment.

Drastically reduces time and labor costs, too. And its patented device that keeps understrip shorter than outer wrap cuts material costs up to 15 percent. Easily adaptable to your specific needs — wrapping your products with surprising speed and versatility and at surprisingly low costs.



WRITE FOR LITERATURE.

**OTTO HAENSEL
MACHINE CO.**

60 East 42nd St. New York 17, N. Y.



Code 1J1
Milk Chocolate Shell Pieces
9¢

(Purchased in a candy shop)

Appearance of Roll: Good

Wrapper: 8 pieces are wrapped in gold foil. A paper band is printed in dark brown, red, white and yellow.

Pieces: The pieces are light chocolate shell pieces with caramel center.

Chocolate: Good

Molding: Good

Color: Good

Center: Good

Remarks: The best piece of this kind we have examined this year.

Code 1R1
Chocolate Coated Chocolate
Paste Bar
1½ ozs.—10¢

(Sent in for analysis)

Appearance of Bar: Good

Size: Small for a 10¢ seller.

Wrapper: White glassine printed in brown, blue and red.

Bar: Bar is made in 2 pieces.

Coating: Dark: Good

Center:

Color: Good

Taste: Good

Texture: Good

Remarks: A good eating bar, but most 10¢ bars on the market are at least 2 ozs.

Code 1S1
Almond Cluster Bar
1½ ozs.—10¢

(Sent in for analysis)

Appearance of Bar: Good

Size: Good

Wrapper: White glassine printed in brown, red and orange.

Bar: Bar is made in two pieces (not a cluster); solid chocolate with roasted almond pieces.

Milk Chocolate:

Color: Good

Taste: Good

Almonds: Good

Remarks: A very good eating bar, with a good amount of almonds and a good milk chocolate. Should be a good seller.

Code 1T1
Chocolate Bar
4½¢

(Purchased in a candy shop)

Appearance of Bar: Good but small for a 4½¢ bar.

Wrapper: Inside foil wrapper, outside paper band printed in red and gold.

Bar:

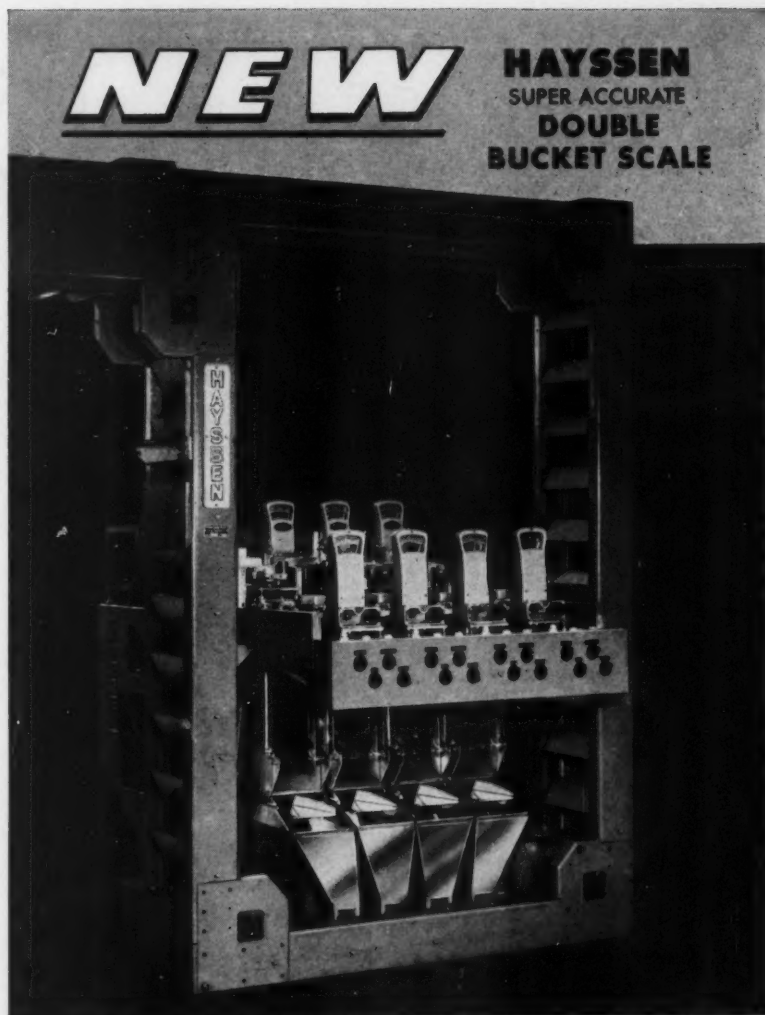
Color: Good

Molding: Good

Texture: Good

Taste: Good

Remarks: A good eating chocolate bar, one of the best we have examined this year.



Above: Hayssen Double Bucket Scales attached to Hayssen Elevator for floor level feeding. Scales dump product to elevator buckets for delivery to filling tubes.

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An entirely new principle has been developed to make the new Hayssen Double Bucket Scale the most accurate net weight scale feed in the industry. Rugged, easy to adjust scales, two each for each head, can be floor mounted for convenience.

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- **ONE-PIECE ACCURACY** — Extended dribble trays, each 30" long, allow one-piece feeding for final weighing. Packages can never be underweight.
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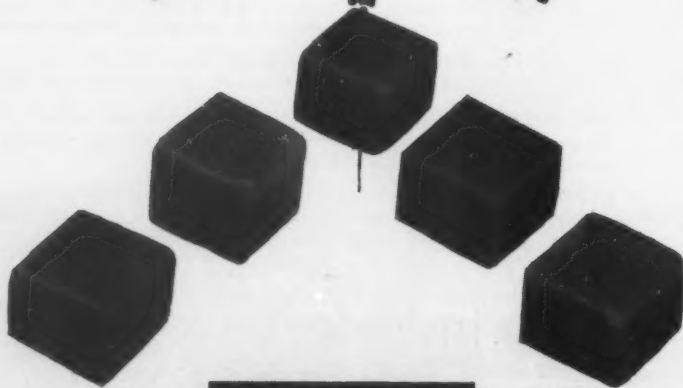
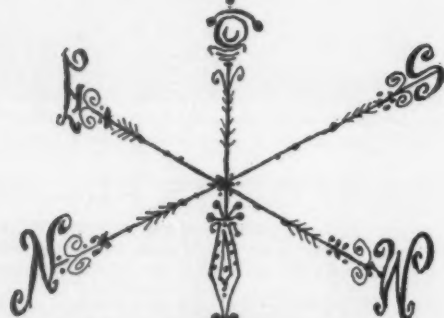
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your hard butter needs.



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DIVISION

CORN PRODUCTS
SALES COMPANY

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Code 1G1
Assorted Chocolate Panned
Dragees
21¢

(Purchased in a candy shop)

Appearance of Package: Good

Container: Cellulose bag printed in white.

Dragees:

Colors: Good
 Panning: Good
 Gloss: Good
 Centers: Good
 Taste: Good

Remarks: The workmanship and quality of the centers were very good, better than many we have in the U.S.A. at this price.

Code 1E1
Milk Chocolate Bar
5¢

(Purchased in a candy shop)

Appearance of Bar: Good

Size: Good

Wrapper: Inside foil wrapper printed in blue; outside cellulose wrapper.

Bar:

Color: Good
 Texture: Good
 Taste: Good

Remarks: A very fine eating milk chocolate bar. We in the U.S.A. could not make a chocolate bar of this size and quality for 5¢.

Code 1D1
Milk Chocolate Bar
5¢

(Purchased in a candy shop)

Appearance of Bar: Good

Size: Good

Wrapper: Inside foil wrapper, outside cellulose wrapper printed in blue, white and silver.

Bar:

Color: Good
 Texture: Good
 Taste: Good

Remarks: A very fine chocolate bar. We could not make a bar in the U.S.A. of this size and quality for 5¢. Attractive wrapper for a 5¢ bar.

Code 1B1
Milk Chocolate Coated Fudge Bar
1¼ ozs.—5¢

(Picked up in a candy factory)

Appearance of Bar: Good

Size: Good

Coating: Good

Center:

Color: Good
 Texture: Good
 Taste: Good

Remarks: A good eating fudge bar, very large for a 5¢ seller.

Code 1A1
Nut Roll Bar
2½ ozs.—10¢

(Obtained in a candy factory)

Appearance of Bar: Good

Size: Good

Wrapper: Inside paper wrapper, out-

side glassine paper wrapper printed in red, brown and white.

Bar:

Coating: Dark: Good

Peanuts: Good

Center:

Color: Good

Texture: Good

Taste: Good

Remarks: The best nut roll bar of this type we have examined this year; very good quality.

Code 1U1
Assorted Chocolates
1 lb.—\$1.30

(Sent in for analysis)

Appearance of Package: Good

Container: One layer type, white glazed paper top printed in gold. Imprint of bow and ribbon in pink on two corners. Cellulose wrapper.

Appearance of Box on Opening: Poor. 8 pieces were broken and crushed.

Number of Pieces:

Dark Coated: 15

Light Coated: 16

Coatings:

Color: Good
 Gloss: Good
 Strings: Good
 Taste: Good

Dark Coated Centers:

Orange Colored Cream: Could not taste any flavor

Lemon Cream: Good

Vanilla Caramel: Tough

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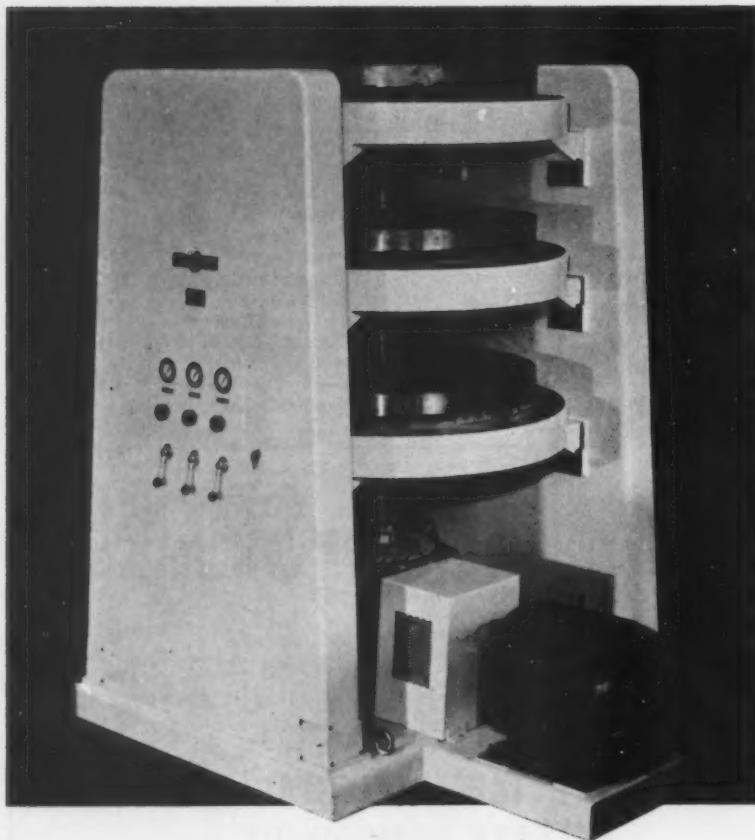
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A New LEHMANN TRIPLE LIQUOR MILL for finer grind, increased output

This new Triple Cocoa Liquor Mill has an improved cooling system that discharges the ground liquor 40° to 50° lower in temperature than other mills. This, of course, raises the viscosity, substantially increasing fineness of grind and accelerating output.

All adjustments for the new mill are automatic. Pressure gauges regulate settings for repetitive operation. Noise and vibration are greatly reduced. A highly streamlined profile, with elimination of all unnecessary recesses and projections makes cleaning an easy task. This is important today, in view of increasingly strict public health laws.

Send for additional information.



J. M. LEHMANN COMPANY, Inc.

550 New York Avenue, Lyndhurst, New Jersey

White Cream: Could not identify flavor
Mint Cream: Good
Maple Cream: Good
Light Coated Centers:
Honeycomb Chip: Good
Lemon Cream: Fair
Maple Nut Cream: Good
Vanilla Cream: Good
Nut Nougat: Good
Pecans: Good
Orange Colored Cream: Could not taste any flavor.

Assortment: Fair

Remarks: A divider should be used to avoid broken pieces. We suggest all flavors be checked as they were too weak. The assortment contained too many creams. Suggest more hard and chewy centers be added to improve the assortment. This assortment is highly priced at \$1.30 the pound.

**Code IM1
Chocolate Paste Bar
12¢**

(Purchased in a candy shop)

Appearance of Bar: Good

Container: Folding box printed in orange, brown and white. Bar is wrapped in tin foil.

Bar:

Color: Good
Texture: Good
Color: Good
Filberts: Good
Taste: Good

Remarks: The best chocolate paste bar we have examined this year.

**Code 1N1
Chocolate Bar
4½¢**

(Purchased in a candy shop)

Bar: Small in size for a 4½¢ bar of chocolate.

Color: Good
Molding: Good
Texture: Good
Taste: Good

Remarks: This bar had a very fine chocolate taste. It had an inside foil wrapper and an outside paper band printed in buff and blue, imprint of girl in colors.

**Code 1P1
Milk Chocolate Bar
4½¢**

(Purchased in a candy shop)

Appearance of Bar: Good but small for a 4½¢ seller.

Wrapper: Outside paper band printed in lavender, white and gold. Inside foil wrapper.

Bar:

Color: Good
Molding: Good
Texture: Good
Taste: Good

Remarks: One of the best milk chocolate bars we have examined this year. A very fine milk taste.

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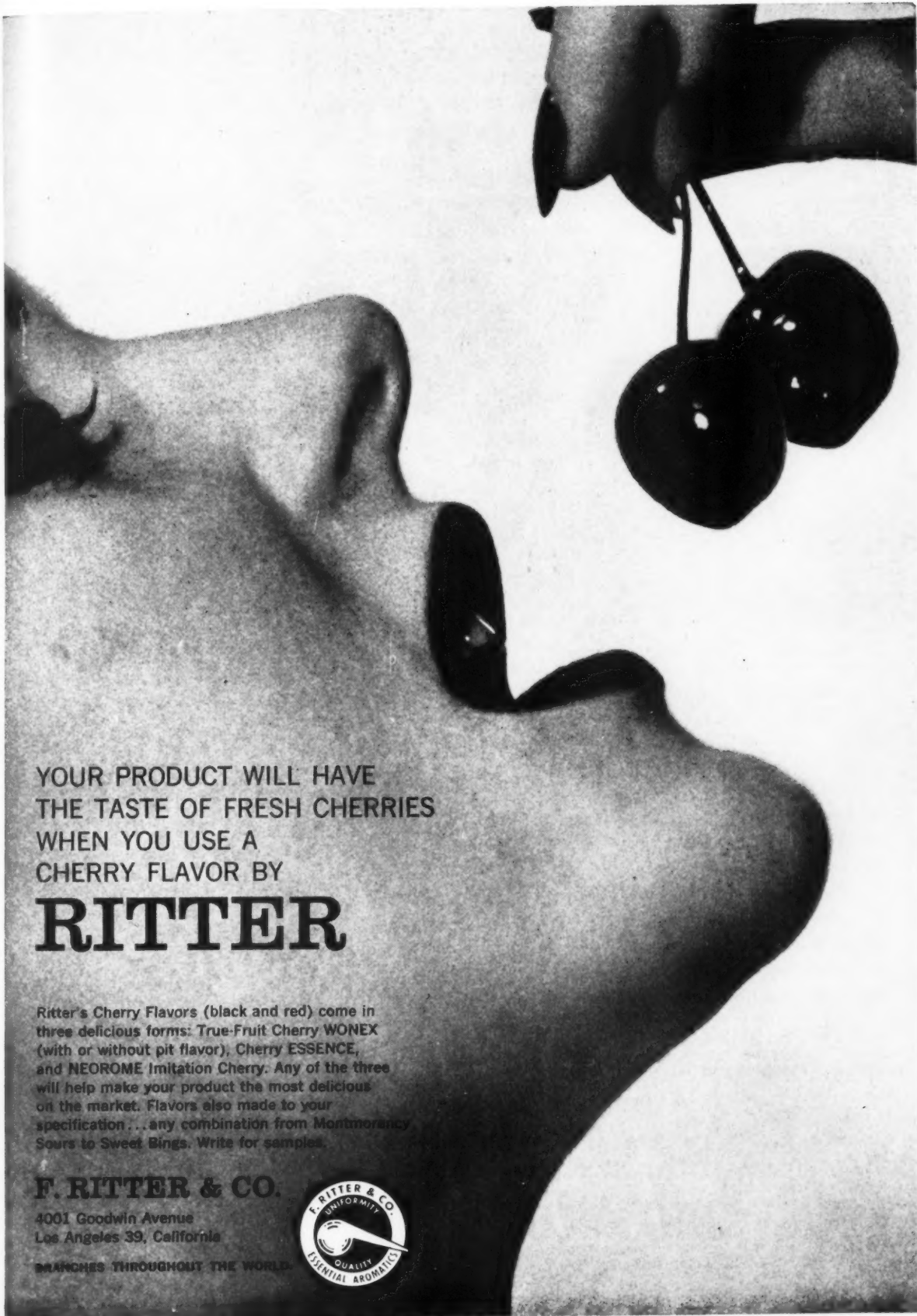
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NEWSMAKERS

Dodge & Olcott, Inc. has moved its general offices and laboratories to the Manhattan Industrial Center, 75 Ninth Avenue, New York 11, New York. D&O has been a manufacturer and merchandiser of essential oils, seasonings, flavors, and aromatic chemicals since 1798.

J. W. Greer Company has appointed Herbert L. Gegenhuber representative for the confectionery industry in the middle west area. Mr. Gegenhuber will work with Mr. Jack E. Postl who continues as Greer's area manager of sales.

Maurice F. Healy, Jr. has been named assistant to the senior vice president, corporate development of Corn Products Company. In this newly-created position Mr. Healy will assist in matters pertaining to new products and acquisitions.

Emil Pick, senior partner of Emil Pick Company, New York City cocoa brokers, died on December 12th. Mr. Pick had been active in the industry for many years and had been a sustaining member of the National Confectioners Association for the past twenty years.

Carle & Montanari has instituted a company magazine the first copy of which tells of the development of the company from its founding. The founder, Enrico Carle, while still living has turned the active management of the firm over to his son, John. This issue tells something of the first exhibits in national fairs as well as some details of recent additions to the firm's line of confectioner and chocolate machinery. Copies are available from the company at Via Neera N. 39, Milano, Italy.

Louis M. Leonard has joined American Viscose Corporation's film division as sales promotion supervisor of the market development department. Mr. Leonard was previously account executive at Arndt, Preston, Chapin, Lamb & Keen advertising agency.

The Corn Industries Research Foundation recently re-elected Frank K. Greenwall president and reinstalled other officers for a one year term. William T. Brady, chairman of Corn Products Company and A. E. Staley, Jr., chairman of A. E. Staley Manufacturing Co., were re-elected vice presidents of the Foundation by the board of trustees. Floyd J. Hosking, executive vice president and treasurer of the Foundation for the past several years will continue to serve in those positions.



W. Glenn Stalker, recently appointed general manager of the California Almond Growers Exchange joined the organization in 1939. He served the Exchange in consultation with the war-time O.P.A. in developing price ceilings for almonds and represented the organization in hearings before the

U. S. Tariff Commission in connection with post-war imports. Mr. Stalker has been in charge of the membership department since 1939 and has been a member of the Almond Control Board since 1950.

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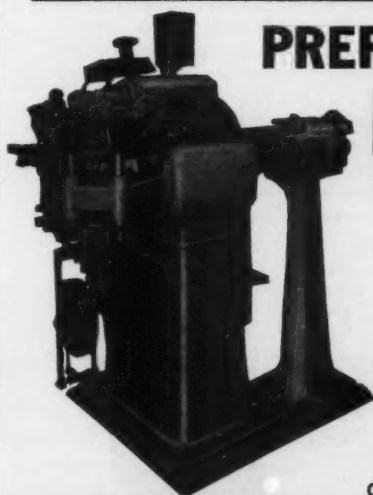
the enzyme modified whole milk powder that adds the "real" to milk chocolate.



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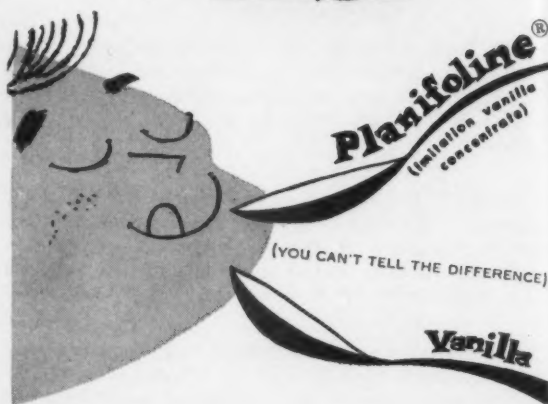
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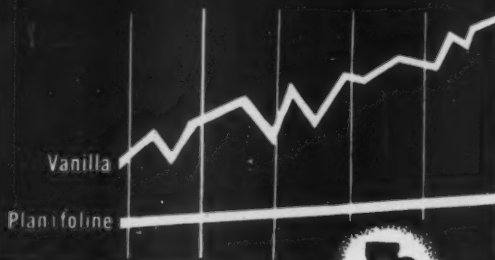
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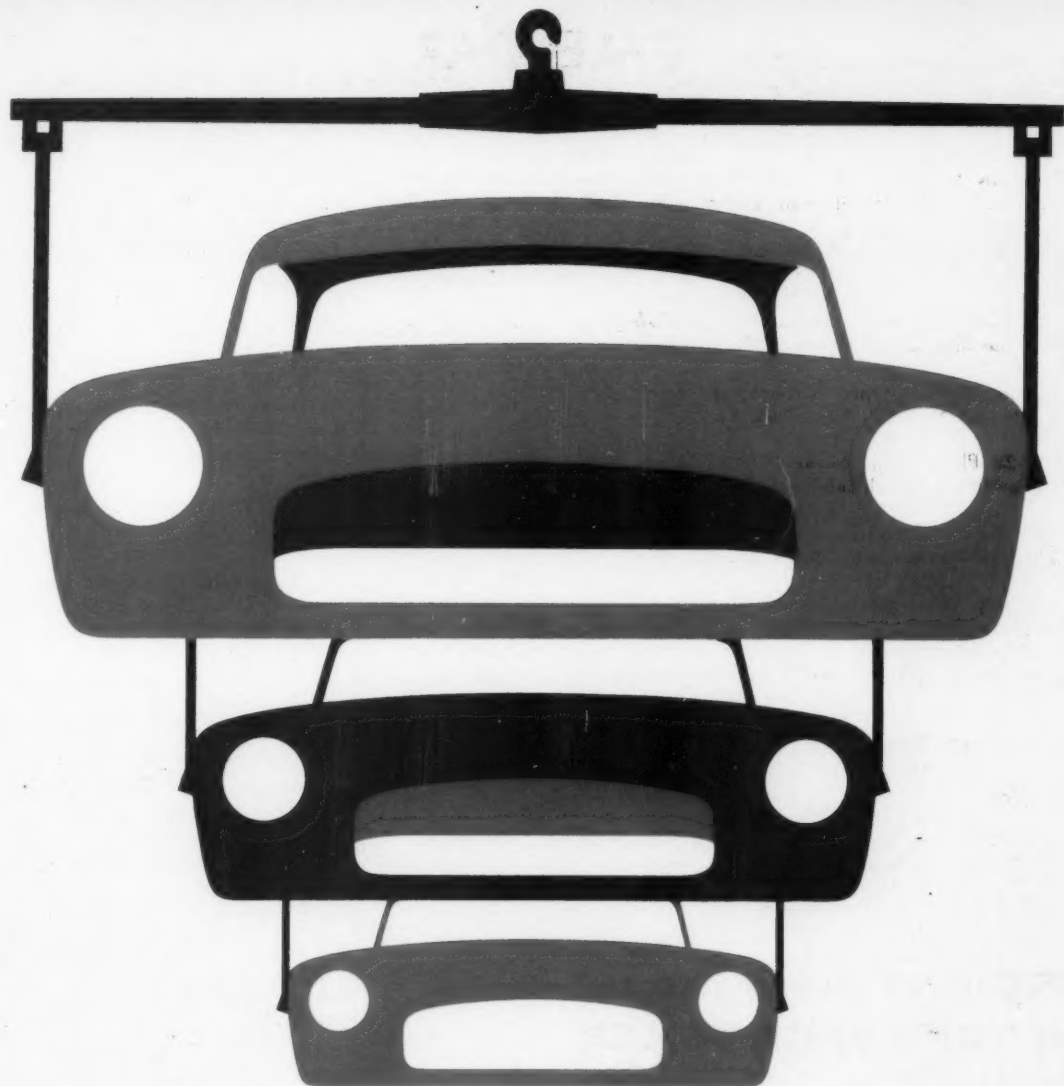
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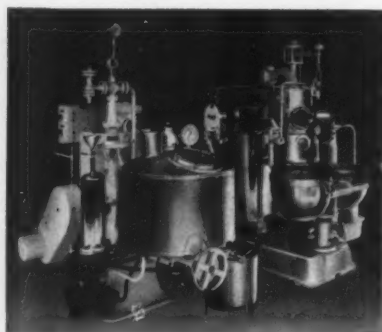
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The distance and time problem



with every conveyor assembly is always the same, whether it applies to cars, radios, or other products. It is always important, that at the right moment the correct part is available.

In candy manufacturing further factors are added: the variety of physical and chemical conditions of the raw materials during the manufacturing process. Even slightest differentials of the recipe or in its handling endanger the quality of the candies.

The Hansella Dissolving Unit, »Solvomat« type 126 combined with Vacuum-Cooker type 145 or type 135, works fully automatically. All stages from measuring the granulated sugar right through to the vacuumizing of the cooked batch are positive and faultless. Without supervision this unit delivers high quality sugar batches.



CALENDAR

January 13; Los Angeles Confectionery Sales Club, noon meeting, Roger Young Auditorium, Los Angeles, Calif.

January 15-18; Boston Candy Show, Statler Hotel, Boston, Mass.

January 16; Confectionery Salesmen's Club of Philadelphia, 1:30 PM meeting, 2601 Parkway, Philadelphia, Pa.

January 18-19; Manufacturing Confectioners Traffic Conference, annual meeting, New York City.

January 22-25; Philadelphia National Candy Show, Benjamin Franklin Hotel, Philadelphia, Pa.

January 27; Boston Confectionery Salesmen's Club, Inc., 8:00 PM meeting, Kenmore Hotel, Boston, Mass.

January 28; Southwestern Candy Salesmen's Association, 12 noon meeting, Sammys Restaurant, Dallas, Texas.

February 6; Denver Mile Hi Candy Club, 7:45 AM, breakfast meeting, Denver Athletic Club, Denver, Colorado.

February 6; Retail Confectioners Association of Philadelphia, Inc., 6:30 PM meeting, Dairy Maid Restaurant, Philadelphia, Pa.

February 9; New York Section, AACT, monthly meeting, Busto's Restaurant, New York City.

February 14; Boston Section, AACT, monthly meeting, Beacon Street Hotel, Boston, Mass.

February 17; Chicago Section, AACT, monthly meeting, The Dania Club, Chicago, Illinois.

February 22-24; Western Candy Conference, Biltmore Hotel, Santa Barbara, Calif.

April 26-28; Pennsylvania Manufacturing Confectioners Association, 15th annual Production Conference, Franklin & Marshall College, Lancaster, Pa.

May 2-9; Macropak, Sixth International Packaging Exhibition, R.A.I. Exhibition Halls, Amsterdam, Holland.

May 14-17; Flavoring Extract Manufacturers' Association, 52nd annual convention, Savoy Hilton Hotel, New York, New York.

June 11-15; National Confectioners Association, 78th annual convention, Conrad Hilton Hotel, Chicago, Ill.

June 11-15; Associated Retail Confectioners of the United States, annual convention, Drake Hotel, Chicago, Ill.

November 7-10; Packaging Machinery Manufacturers Institute, 1961 trade show, Cobo Hall, Detroit, Michigan.

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Seal fast, firmly...sturdy stock won't tear or abrade during processing. Color fast inks won't fade, scuff or rub off. Supermarkets say Crocker bags tops sell fastest!

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Over 300 Stehling mixers in daily use attest to the wide acceptance of this fine machine for the manufacture and use of coatings. This rugged construction, superior mixing action, and efficient operation have made "Stehling" a by-word in the industry.

If you make or use large quantities of coatings, either pure or compound, you can be more efficient with a Stehling. Now available in five capacities 6,000 lb., 13,000 lb., 20,000 lb., 30,000 lb., and 45,000 lb., Also in single and double compartment arrangements.

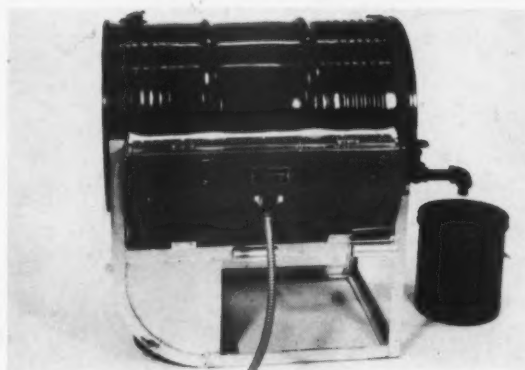
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New Products



A new horizontal drum warmer has been introduced. Designed especially for applications requiring frequent small-batch draw-off, the compact new drum warmer features a semi-cylindrical heating unit which cradles drum horizontally, lowering the drum to horizontal position provides gravity drainage. High-viscosity compounds such as corn syrup, shortening, honey and chocolate are brought to desired consistency and maintained ready for use around the clock. Snug-fitting asbestos gaskets prevent heat loss.

For further information write: L. Palmer Company, 28625 Grand River Avenue, Farmington, Michigan.



Pure sugar decorations in hundreds of imaginative designs have been added to a popular line of Sugar Picks. Using the inexpensive Sugar Picks as "props" an infinite variety of confectionery novelties can be created. The decorations are hand-fashioned in brilliant, eye-catching colors. They are edible, present no storage problems, and keep indefinitely.

For further information write: J. A. Joffe & Co., Inc., Mount Vernon, New York.

A special grit embedded in a surface coating compound produces a sandpaper surface which reduces slipping effects in the area of machinery where safer footing is needed. The surface coating has inherent non-slip properties and the grit is sprinkled over the first coat before it has a chance to dry. Another coat is then applied to seal in the grit. The grit edges protruding through the coating form a pebbly surface which gives anchorage for the feet of machine operators. The Nestle Company is using this process on a platform alongside their butter filter press.

For further information write: Mine Safety Appliances Company, Pittsburgh, Pa.

A new polymer-coated cellophane which offers exceptional durability and product protection is now available. The family of cellophanes gives firm, strong seals at lower temperatures or higher speeds than other polymer-coated films, expediting the packaging operation. Highly moistureproof and durable, the films have excellent printability and machinability and resist shattering, shrinking and cockling.

For further information write: Olin Mathieson Chemical Corporation, 460 Park Avenue, New York 22, N. Y.

A line of custom-made tote boxes in a virtually unlimited range of sizes and shapes has been developed. The boxes are ideally adapted to small volume users and feature such custom-made features as hand-holes, wooden runners with rivet washers and vent holes. Wall thickness ranges from 1/16 inch to 3/16 inch.

For further information write: Molded Fiber Glass Tray Co., Linesville, Pa.

The development of a new polyethylene has been reported that is claimed to work well in standard overwrapping equipment. The new resin is called Petrothene® 218, for producing cast polyethylene film.

Film produced from this resin is claimed to have exceptional clarity, plus the right degree of stiffness to be handled satisfactorily by overwrapping machines.

For further information write: U. S. Industrial Chemicals Co., 99 Park Avenue, New York 16, N. Y.

A flow switch is now available which will respond to lack of material at a critical point in a bulk material handling system and automatically correct the difficulty or sound an alarm. A number of these switches can be used in one system. They can be installed in all types of feeder and conveyor troughs, in the discharge openings of bins, bunkers and hoppers, in angled or vertical connecting chutes, and in the discharge chutes of dryers, crushers, ball mills and other processing equipment.

For further information write: Syntron Company, 101 Lexington Avenue, Homer City, Pa.

An aerosol spray is now on the market which when sprayed on the hot sealing bars of semi-automatic packaging equipment or hand sealing irons increases heat transmission, and speeds and improves the sealing operation. The spray can also be used on food processing equipment and is claimed to prevent sticking and reduce clean-up problems. The product is odorless, tasteless and non-toxic.

For further information write: Camie Company, 9225 Watson Industrial Park, St. Louis 26, Missouri.



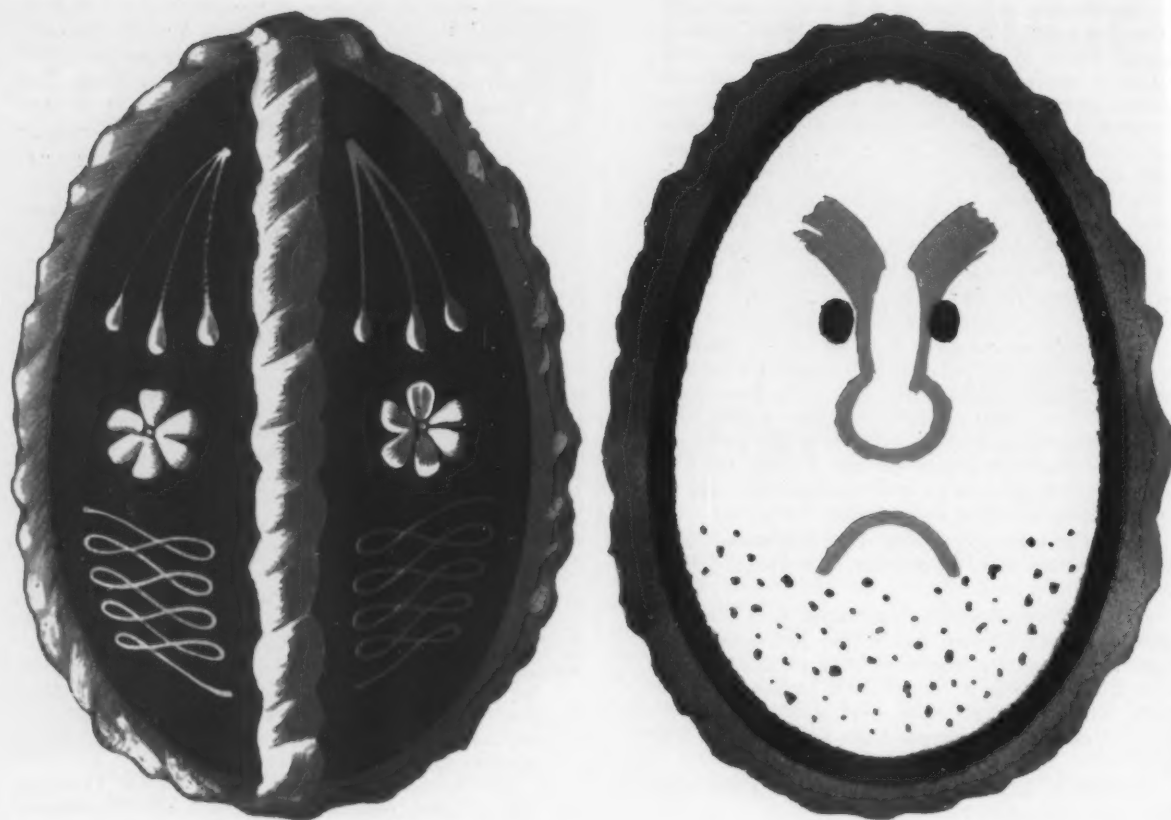
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SORBO (Atlas Sorbitol solution) keeps your Easter egg centers fresh, retards sugar crystallization—and builds Shopper Acceptance for you. SORBO Added also means faster Shopper Action in fudge, marshmallows, butter mints and butter creams. For stepped up Sales Activity, remember SORBO Added. Let us steer you on how much to add and where.

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A booklet is available which describes how to use color on corrugated containers. Ten product-news situations are described which call for the use of color on shipping containers. Twenty-one key colors are studied for their psychological effect on both men and women. Copies are available free of charge.

For further information write: Stone Container Corp., 4200 West 42nd Place, Chicago 32, Illinois.

A new coder has been introduced which will imprint code-dates, lot or control numbers in any location on flat folding cartons at speeds to 350 per minute. The machine can be magazine fed or controlled by foot-pedal and it will handle almost any shape carton from $\frac{3}{4}$ " x 2" to 8" x 12".

For further information write: Adolph Gottscho, Inc., Hillside 5, N. J.

A high speed bunch wrapping machine has been developed which will wrap up to 550 individual round tablets per minute. Tablet sizes can range from $\frac{3}{4}$ " to 1 $\frac{1}{2}$ " in diameter and from $\frac{1}{4}$ " to $\frac{9}{16}$ " in thickness. This model works on a new principle of continuously rotating feed rollers which operate in conjunction with a rotary knife. The rollers feed wrapping material (which may be unprinted or printed, cellophane or waxed paper) from a single reel mounted horizontally. Cut wrappers are fed into individual pairs of small grippers mounted on a continuously rotating carrier wheel. Tablets feed vertically from a small hopper into individual pockets in a continuously

rotating feed wheel prior to transfer to the wrapping wheel. This machine was produced in England by Forgrove Machinery Company, Ltd.

For further information write: Package Machinery Company, East Longmeadow, Mass.

A germicide tablet has been introduced which eliminates the residue of less soluble cleaning agents which contributes to clogged machinery, corroded metal surfaces and contamination. The tablet contains tricolor isocyanuric acid (90% available chlorine), and is 100% soluble. One tablet dissolved in eight gallons of water makes a 100 part per million chlorine solution.

For further information write: Alden Leeds, Inc., 390 Butler Street, Brooklyn, New York.

A new automatic imprinting attachment for wrapping, bag making, bundling and other machines in which flexible materials are processed, is designed to imprint the web during vertical travel. The imprint will make impressions on any flexible material and is adaptable to application of legends while material is moving in either an upward or downward direction. It is also suitable for imprinting individual products that are conveyed vertically. It will work on either continuous or intermittent feed and is available in either power or friction-driven models.

For further information write: Adolph Gottscho, Inc., Hillside, New Jersey.

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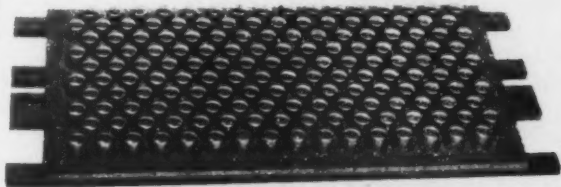
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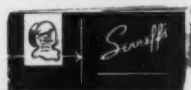
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Here's your direct line to higher sales and profits. Premium quality and flavor to assure repeat customers, yet priced for YOUR profit.



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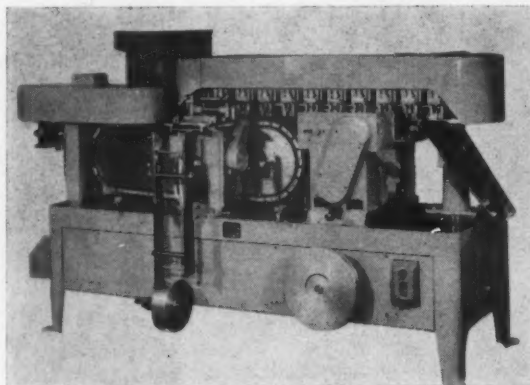
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Oak Park, Illinois

A new hard candy wrapping machine has been developed as a result of four years experimental work. It is based on a new principle, a multiplicity of twisters, so that each works slower and without strain. All moving



parts are waist-high and easily serviced. In most cases, parts are standard and may be purchased locally, simplifying the servicing and maintenance.

The machine is initially geared for a speed of 300 pieces per minute, though its maximum speed is somewhat higher. The machine also features a continuous feed system, to provide a more gentle handling for fragile pieces.

For further information write: John Sheffman, Inc., 152 West 42nd Street, New York 36, N. Y.



People
 who
 use pecans
 for
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Because: they're high oil content pecans—bright, full-meated and firm, with the delicate flavor of freshly shelled pecans.

Because: every pound of Fleischmann's is a pound of quality pecans, the pick of the pecan meats, rigidly graded to specification.

Because: they're backed with the kind of service which has earned Standard Brands a prestige reputation in the food field.

specify Fleischmann's *Fancy* Pecans

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the manufacturing retailer

Moore's Candies *San Rafael, California*

Honeycomb is the specialty of the house at Moore's Candies, in San Rafael, California. It's been made and sold to Moore's followers for thirty years. A crispy, chocolate-covered candy, it's a light airy confection made with honey, molasses, corn syrup and sugar. Soda is added to create a fluffiness that keeps it light and high when poured on a slab.

It's cut with a saw, then dipped into chocolate, packed and ready for the showcase.

Moore's is also one of the few remaining candymakers in the area who make chocolate-covered egg creams, in addition to the popular butter creams. These are in addition, of course, to their wide assortment of chews, caramels, nougats, fruits, nuts and molasses candies.

Owned now by Mrs. Geraldine Reece, Moore's was first opened in 1932 by Ralph and Thelma Moore, who have since retired to Vallejo, California. Mrs. Reece had gained her candy experience in Hollywood, California, worked with the Moores for twenty years, then purchased their business when they retired.

The shop is located on San Rafael's main street, Fourth Avenue. Traffic is always heavy, parking difficult. The town has a population of 10,000, and thousands of others live in surrounding suburban areas. Business, in the six years Mrs. Reece has owned the shop has increased steadily each year. San Rafael is twenty miles from San Francisco, in one of California's mushrooming counties (Marin).

Open daily until 6:30, the shop is closed only on Sundays.

Mrs. Reece buys hard candy from Peerless in Chicago and some wrapped candies locally. Otherwise, all that appears in their show cases is made in their kitchen.

Three marble candy slabs, copper kettles and a large beater comprise most of their equipment. The candy is hand-dipped, hand rolled, and she employs one candymaker, one chocolate dipper, one candy

packer and a salesgirl. Paul Martinell who commutes to San Rafael from San Francisco, has been a candymaker "all his life," and Mrs. Reece feels fortunate to have his experienced hands in her kitchen. His life-like snake coiled realistically on St. Patrick's Day this year, received many a quick second glance.

Packaging is done in the shop, with special attention to the accoutrements of seasonally-planned packages. Deft fingers produce attractive boxes and baskets that "sell themselves."

Moore's street-front window provides continuing entertainment for the pedestrian traffic, for a candy-trimmer sits there in full view of all. Molded chocolate baskets receive the quick application of pink or yellow flowers at Easter, and decorative trees and candles are trimmed with sugary ornaments in December. Children, and their adult companions, flatten their noses in fascinated attention against the glass of the shop.

Special orders are filled occasionally, with custom decorating and coloring done to order. A favorite Easter and Christmas order is a \$30 basket of candy sent traditionally to a local convent.

And in the other front window are two small round tables, ready to accommodate the overflow clientele from the soda fountain. In almost sidewalk cafe style, customers can enjoy the Fourth Avenue scene from this pleasant "fish bowl."

The fountain is limited to sandwich specials, which change daily, and the usual fountain fare. It's always busy, patronized by local merchants and shopping housewives who have discovered the prompt service tailored to a brief lunch hour.

Local radio station KTIM and the San Rafael daily Independent-Journal provide advertising media for Moore's. But best advertising of all, maintains Mrs. Reece, are the satisfied customers who tell their friends.

From Kitchen to Consumer...

CONTROL COSTS...IMPROVE FLAVOR...QUALITY...UNIFORMITY ...APPEARANCE...with STALEY'S GUIDE TO BETTER CANDIES!

NAME OF PRODUCT	WHAT IT IS	WHAT IT DOES	WHERE YOU USE IT
Sweetose Syrup	The original dual-converted corn syrup; the preferred corn syrup sweetener and humectant for most candies.	Retains moisture, extends shelf life, makes candies more tender; controls graining; improves flavor; makes better candies at less cost.	In jellies, marshmallows, fudges, caramels, nougat, and most other candies except brittles and hard candies.
Staley's Intermediate Corn Syrup	A clear, bland corn syrup of higher sweetness, less viscosity, and greater hygroscopicity than "Regular."	Provides medium sweetness and body; controls graining; retards moisture loss.	In candies of medium chewiness in which some moisture control is desired.
Staley's Regular Corn Syrup	A slightly sweet low-conversion corn syrup of high clarity, bland flavor, and superior uniformity.	Produces candies of excellent flavor and reduced surface stickiness; controls graining.	In brittles, hard candies, and other products in which moisture is undesirable.
Sta-Sol Lecithin Concentrate	An emulsifier and antioxidant; a highly refined lecithin of natural soybean phosphatides.	Improves flow of coatings and texture of candies containing fats; prolongs shelf life; improves appearance; reduces costs.	In chocolate and compound coatings, and in any candy containing oil or fat.
Confectioner's Eclipse F Starch	A modified, thin-boiling starch which is colorless, odorless and bland in flavor; has medium-high fluidity.	Produces short, tender jellies of exceptional uniformity even under the most difficult cooking conditions.	In starch jellies in which uniformity is particularly a problem.
Confectioner's Eclipse G Starch	A modified thin-boiling starch which is colorless, odorless and bland in flavor; has high fluidity.	Produces superior jellies that are easier handling, more fluid at time of depositing.	In starch jellies for optimum tenderness and clarity.
Staley's Special Moulding Starch	A food-grade, powdered starch of minimum dustiness and maximum uniformity.	Developed especially to take and hold impressions well.	In preparation of starch trays for all types of candy moulding.
Staley's Pure Food Powdered Starch	A white, free-flowing, finely ground, thick-boiling starch of high purity.	Reduces packing of used moulding starch. Prevents sticking when used for dusting.	To replace moulding starch losses and for dusting of candies and work surfaces.
Staley's Confectioner's Dusting Starch	A fine, pure food powdered starch, especially treated to make it more free-flowing.	Gives better coverage with less sticking, reduces surface tension and facilitates handling.	For dusting candies and work surfaces.
COLORx Starch	Custom-made, finely ground, food-grade starch—uniformly tinted with FDA approved colors.	Adds desirable colors for dusting of colored candies.	For dusting colored marshmallows and other colored candies.

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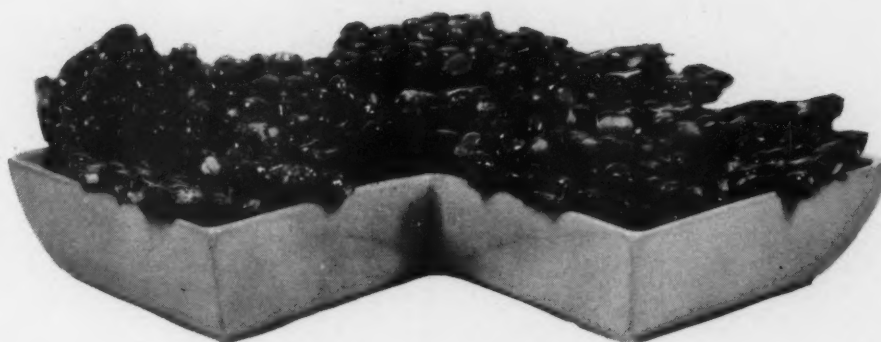
2 lbs.
3 lbs.
1 lb.
5 lbs.
¼ cup
1 teas

Proced

Hea

for Ja

Weekend Special



Peanut brittle

BY HERB KNECHTEL
Knechtel Laboratories

Formula:

2 lbs. corn syrup
3 lbs. sugar
1 lb. butter
5 lbs. Virginia redskin peanuts
 $\frac{1}{4}$ cup salt
1 teaspoon baking soda

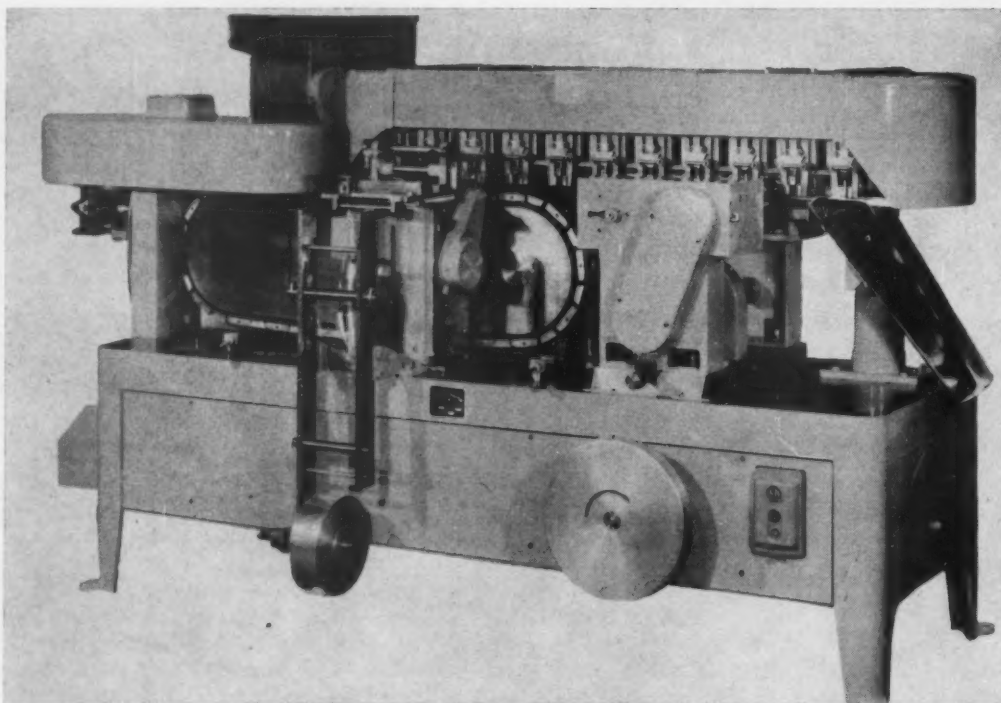
Procedure:

Heat the corn syrup and sugar with $1\frac{1}{2}$ pints of

water to boiling. Add peanuts at start of boil. When peanuts start to roast add the butter and cook until peanuts begin to turn brown. At the end of cook stir after turning off fire, then stir in the mixture of salt and soda. Immediately after stirring in the salt and soda turn out onto a marble slab. Using a hard candy spatula turn candy letting it fold over to trap air. Take one quarter of the batch, press flat, turn over, and stretch until it is as thin as possible. Follow with the rest of the batch, seeing that it does not get too cold before pulling thin.

NEWEST LATINI PROFIT MAKER . . .

The New Latini Hard Candy Wrapper



The result of four years' development work, incorporating refreshing and practical ideas. The wrapping problem is approached from the point of view of the maintenance man. As a result, all moving parts are waist-high and easily serviced. Wherever possible standard parts have been used so that replacement can virtually be accomplished in your local area.

- The machine is paced for 300 pieces per minute. It can operate faster — but 300 pieces is the efficient operating speed.
- Continuous feed eliminates dusting and breakage of fragile pieces such as starlights.
- Multiplicity of twistors so that each works without strain.

See the finished Latini Wrapper at Chocolate Spraying Company's plant — 2035 West Grand Avenue, Chicago, Illinois.

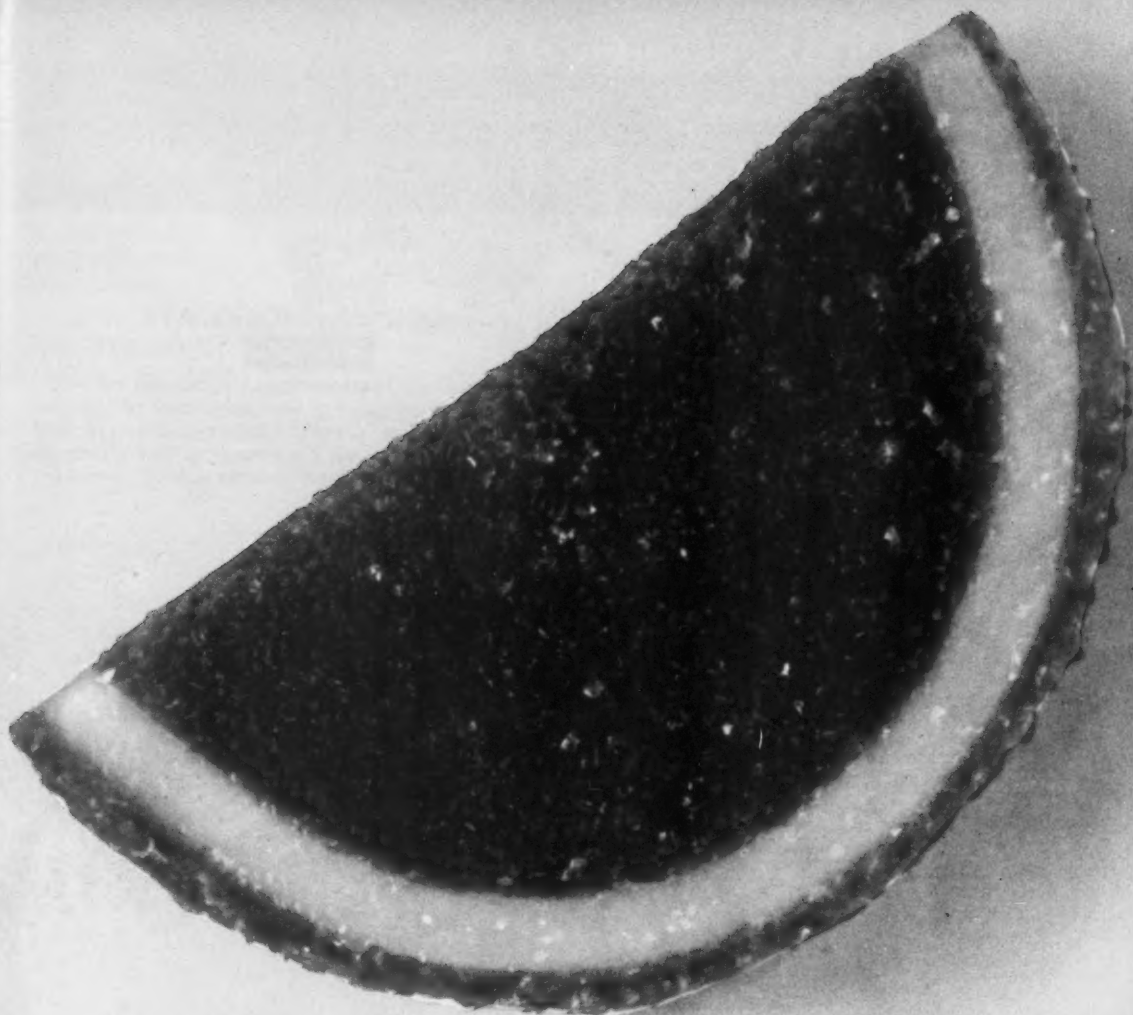
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John Sheffman, Inc.

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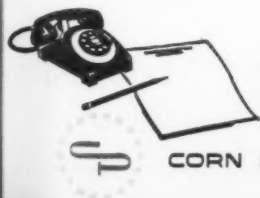


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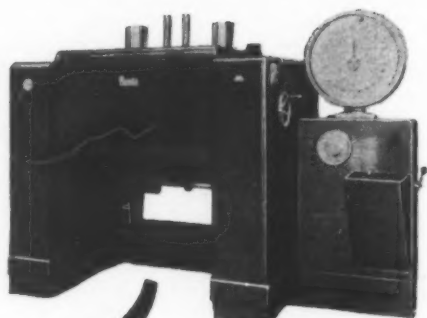


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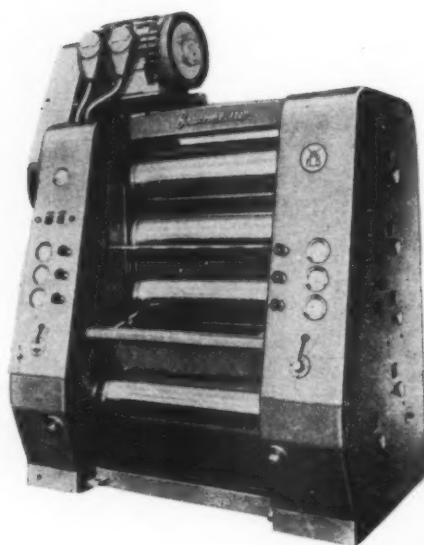


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New, Improved, High Production
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70% INCREASED PRODUCTION

- No extra labor!
- No extra trays!
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- No extra floor space!



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"Today, as never before,
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concepts."

It is like magic... just by adding a Staggered Row Pump Bar, you increase production from 50% up to 150%, employing the same labor, same floor space, the same quantity of starch trays, the same quantity of starch...

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- * for individual twist
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5—Forgrove 22B Twist Wrappers (purchased 1956). Can be purchased with or without Mark III Automatic Feeders.

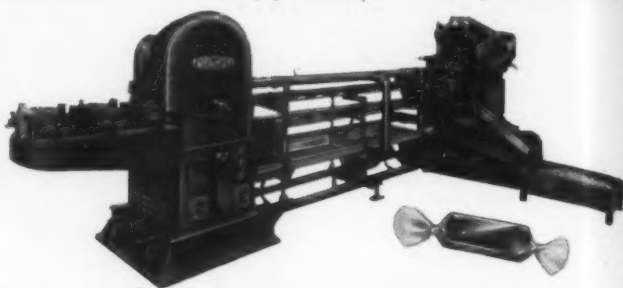
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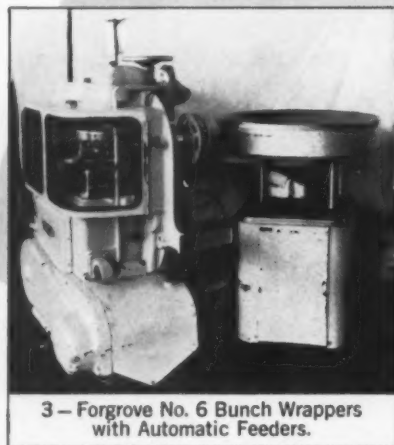
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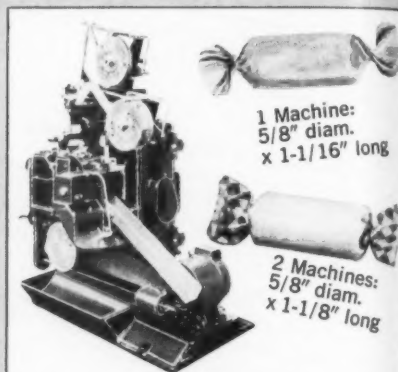
2—Forgrove Plaswrap Hard Candy Sizing, Forming, Cooling and Twist Wrapping Machines (New 1956). These machines form and wrap in one continuous operation a hard candy piece at 500 pieces per minute. Desirable size of this piece is 1-5/16" x 7/16" x 3/8".



Rose I.S.T. Twist Wrapper for various preformed shapes.



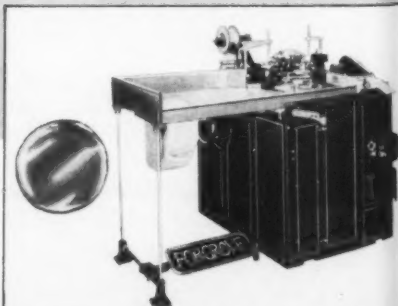
3—Forgrove No. 6 Bunch Wrappers with Automatic Feeders.



3—Forgrove 42C high speed toffee Cutting and Twist Wrapping Machines. Speed of 600 pieces per minute.



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Forgrove Model 26D high speed Universal Fold Wrapper. For foil, cellophane and wax wrapping. Speed of 100 to 120 pieces per minute.

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Savage
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4 high speed Ideal caramel wrapping machines, practically new, excellent condition, all set to wrap $1\frac{1}{2}$ " x $\frac{3}{4}$ " x $\frac{1}{4}$ " to $\frac{3}{4}$ ". Low price in one lot. Box 1612, **The MANUFACTURING CONFECTIONER**.

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One Package Machinery FA overwrapping machine, serial no. 8778, good condition, reasonable price. Box 1162, **The MANUFACTURING CONFECTIONER**.

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Bostonian Friend Hand Roll Machine.
1000 lb. Werner Syrup Cooler.
150 lb. to 500 lb. Chocolate Melters.
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Simplex Gas Vacuum Cooker.
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Savage Cream Vacuum Cooker.
600 lb. Continuous Vacuum Cooler.
Form 3 Hildreth Pullers.
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National Cherry Dropper.
8' and 7' York Batch Rollers.
National Wood Starch Buck.
National Steel Starch Buck.
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For sale: gas vacuum cooker, cream beaters, chocolate melters, stoves, cut roll machines, pulling machines, batch rollers, steam agitating kettles, water cooled slabs, marbles, Hobart beaters, copper kettles, cutting machines, clear toy molds, etc. S. Z. Candy Machinery Co., 1140 N. American St., Philadelphia, Pa.

Candy manufacturing machinery, including starch machine, chocolate enrobers, Rose wrapping machines, copper kettles, mixers, cookers, etc. For details and prices write Box 1613, **The MANUFACTURING CONFECTIONER**.

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Excellent opportunity with well known candy manufacturer in California for a hard candy maker with experience and know how to make a complete line. If satisfactory will be promoted to working foreman with good pay and benefits. Write full qualifications. Box 1611, **The MANUFACTURING CONFECTIONER**.

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Intriguing trademark reg. in USA for candy and small business for sale. Ideal for specialty item or complete line. Trademark is similar to Life Savers as it has a double meaning and is confirmed by shape of candy. Also suggests something sweet and delightful. My age and semi-retirement dictate this sale. Write K. W. Larsen, 9426 Oak Avenue, Gary, Indiana.

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- Wrap products of most any shape
- Wrap hard, soft, crisp or fragile candies without crush or breakage
- Save labor with 1 person operation
- Wrap piece candies with bag-like appearance for rack selling
- Use no boards, trays or stiffeners — unless desired
- Save wrap materials — seal without costly oversize seam laps



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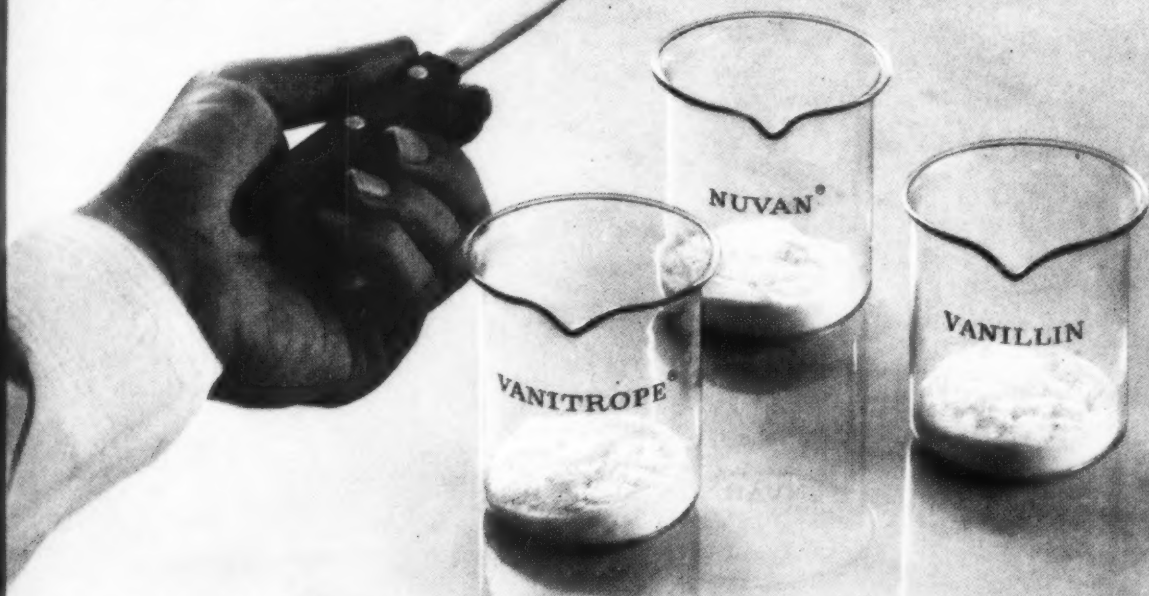
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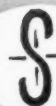
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